

AGENDA
Tompkins County Board of Health
Rice Conference Room
Tuesday, September 27, 2016
12:00 Noon

12:00 I. Call to Order

12:01 II. Privilege of the Floor – Anyone may address the Board of Health (max. 3 mins.)

12:04 III. Approval of July 26, 2016 Minutes (2 mins.)

12:06 IV. Financial Summary (9 mins.)

12:15 V. Reports (15 mins.)

Administration

Children with Special Care Needs

Medical Director's Report

County Attorney's Report

Division for Community Health

Environmental Health

12:30 VI. New Business

12:30 ***Environmental Health (40 mins.)***

Enforcement Action:

1. Resolution #ENF-16-0016 – Ithaca Bakery, V-Lansing, Violation of Part 14-1 of the New York State Sanitary Code (Food) (5 mins.)
2. Resolution #ENF-16-0018 – Grassroots World Café, T-Ulysses, Violation of BOH Orders #ENF-15-0019 and Subpart 14-2 of the New York State Sanitary Code (Temporary Food) (5 mins.)
3. Resolution #ENF-16-0017 – Quik Shoppe, C-Ithaca, Violation of Adolescent Tobacco Use Prevention Act (ATUPA) (5 mins.)
4. Resolution #ENF-16-0019 – Saigon Kitchen, C-Ithaca, Violation of Part 14-1 of the New York State Sanitary Code (Food) (5 mins.)
5. Resolution #ENF-16-0020 – Lao Village, T-Ulysses, Violation of Part 14-2 of the New York State Sanitary Code (Temporary Food) (5 mins.)
6. Resolution #ENF-16-0021 – Macro Mamas, C-Ithaca, Violation of Part 14-1 of the New York State Sanitary Code (Food) (5 mins.)

Administrative Action:

1. Review and Approval of Low Risk Food Service Establishment Fee Policy for Non-Profit Organizations (10 mins.)

1:10 ***Adjournment***

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MINUTES
Tompkins County Board of Health
July 26, 2016
12:00 Noon
Rice Conference Room

Present: Will Burbank; David Evelyn, MD, MPH; Brooke Greenhouse; Edward Koppel, MD; James Macmillan, MD, President; and Susan Merkel

Staff: Karen Bishop, Director of Community Health; Liz Cameron, Director of Environmental Health; Brenda Grinnell Crosby, Public Health Administrator; William Klepack, MD, Medical Director; Frank Kruppa, Public Health Director; Jonathan Wood, County Attorney; and Shelley Comisi, Administrative Assistant II

Excused: Michael McLaughlin, Jr., Board of Health Member; Janet Morgan, PhD, Board of Health Member; and Deb Thomas, Senior Community Health Nurse in CSCN

Guests: Skip Parr, Senior Public Health Sanitarian

Call to Order: Dr. Macmillan called the regular meeting of the Board of Health (BOH) to order at 12:00 p.m.

Privilege of the Floor: No one was present for Privilege of the Floor.

Approval of June 28, 2016 Minutes: Mr. Burbank moved to approve the minutes of the June 28, 2016 meeting as written; seconded by Ms. Merkel; and carried unanimously.

Financial Summary: Ms. Grinnell Crosby spent most of the month working on the budget which has been submitted to County Administrator Joe Mareane. There was some tweaking but no fundamental changes to the preliminary draft budget that was presented to the Board last month. Mr. Kruppa reminded Board members there had been a \$15,000 difference that has been reduced to zero to reach the fiscal target. A meeting has been scheduled with Mr. Mareane to review the Public Health budget.

In the current fiscal year budget, the department is holding its own. Expenditures do not seem out of line. Revenues continue to improve in the Community Health Services (CHS) Division.

Administration Report: Mr. Kruppa provided updates:

- In July, he attended the National Association of City and County Health Officials (NACCHO) conference. The theme, “Cultivating a Culture of Health Equity,” focused on how public health can be a part of that conversation. One topic receiving a fair amount of discussion was mass incarceration and its negative impacts. When he travels to conferences, he realizes how fortunate we are to live

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in a community that has resources and is open and receptive to these issues. Many of his colleagues do not have that same benefit.

- Nina Saeli and her preparedness team have been implementing our Zika risk communications plan that includes the State requirement to target travelers. A special commendation to Ms. Saeli and her staff and Airport Manager Mike Hall and his staff who have been working together. Airport personnel have been open to working with us around communication on Zika and other public health issues of importance to travelers. They have agreed to put up signage, place flyers throughout the airport, and provide a long-term public health messaging center. On another front, Ms. Saeli's team has been working with parks and recreation groups to promote Zika signage but only two groups have expressed interest. The effort will continue.

Medical Director's Report: Dr. Klepack directed attention to the BOH packet where he posted his reflections upon being inducted into the Tompkins County 25 Year Club. It was a pleasant evening. Addresses from Mr. Kruppa and Mr. Mareane were uplifting for county morale.

Division for Community Health Report: Ms. Bishop reported:

- Congratulations to Lori Sibley, Senior Community Health Nurse, who was recognized as *Public Health Works!* Honor Award recipient.
- There are two staff openings in our Women, Infants and Children (WIC) program: the Director and a program nutritionist. Both positions have been posted. In the interim, she will fill the position of WIC Director.
- Another Zika positive case was diagnosed this week. The female was not pregnant and has recovered; transmission occurred from travel to Mexico. All of the cases to date have been related to travel.
- Staff is currently working to identify contacts to a potential meningococcal disease case. All of the lab specimens have not come back conclusive, but there is sufficient information to prompt public health action.

Ms. Bishop answered questions:

- Under Public Health Law, local health departments are charged with tracking and conducting surveillance on more than 60 plus reportable diseases. When preliminary or confirmatory laboratory results are received, the health department is directed to take certain steps to protect the general public health. For meningococcal disease, staff tries to identify those individuals who have been in close proximity (shared a drink or cigarette; kissed or engaged in any activity where saliva was exchanged) going back 10 days prior to the onset of symptoms. When the primary index case is not able to give us that history, then staff interviews family and household contacts to help piece that information together.
- Children are required to be tested for lead at age one and again at age two during their visits to the doctor. When positive lab results are reported to TCHD, our staff visits the home to conduct an assessment and reports back to the physician.

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Children with Special Care Needs Report: Ms. Thomas was not present for the meeting.

County Attorney's Report: Mr. Wood had nothing to report.

Environmental Health Report: Ms. Cameron reported on several topics:

Topic 1: The GrassRoots Festival has concluded. This year there was a Culture Camp before the main event which included music workshops and camping. Although staff received late notice about these additional activities, they were able to process the required permits. One problem was the discovery of E. coli in one of the water lines of their public water system. It was cleared up before the festival began on Thursday. There were also food violations that will be brought to the Board at a future meeting.

Topic 2: Hydrilla treatments using fluridone have started in the Cayuga Inlet. Treatment in Fall Creek is expected to begin in August.

Topic 3: The City of Ithaca has been experiencing discolored drinking water issues within its water system. Several factors are combining to affect water quality issues: the City has a new water treatment plant that requires adjustments in chemical feeds; the drought has caused record low flows in Six Mile Creek so groundwater which is higher in iron and manganese than surface water is making up a higher percentage of the flow in the creek; residents are drawing more water for their lawns causing the velocity through the City's hundred-year old pipes to dislodge rust and other deposits; and the hotter water temperature is also dissolving the rust inside the pipes. TCHD staff has been meeting and working with the City. Treatment has been added at the Six Mile dam to knock out the iron and manganese, and corrosion inhibitor that cleans and coats the pipes is being added at the water treatment plant. Water samples have been collected. Staff is waiting for the test results. All indications are that the iron and manganese are the main concerns.

Ms. Cameron answered questions from Board members regarding the discolored water:

- The water is being tested. From a health perspective, there needs to be high concentrations of manganese to be an issue and any lead would be a short term exposure. As for chlorine in the water and any potential for bacteria growth, every place where the City is flushing, the crew has been able to smell the chlorine. A slight discoloration is acceptable.
- Regarding complaints about the taste of the water coming from Bolton Point, the water system has not experienced changes in water quality and she is not aware of any changes in their system.

Topic 4: In response to the severe drought situation, TCHD has been meeting and working with the three large water suppliers: Cornell, City of Ithaca and Bolton Point. She passed around the *Water Conservation Advisory for Tompkins County* (Attachment 1) that was released by TCHD. About two weeks ago, the water flow in Fall Creek, the water source for Cornell, was at record lows. This generated a similar concern about Six Mile Creek, the water source for the City. Cornell issued voluntary conservation

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measures about two weeks ago and is looking at issuing mandatory water conservation measures. All three water supplies can share water but Bolton Point is already near peak production. If the drought continues as students return in August, the water systems will not be able to meet the increased demand. Consequently, TCHD issued the county-wide water conservation advisory. Additional measures are being considered.

Ms. Cameron passed around a page of graphs: *Flow at Six Mile Creek and Fall Creek – source water for Cornell and the City of Ithaca – July 27, 2016* (Attachment 2). The yellow triangles represent the median daily flow. The rain yesterday pushed Six Mile Creek into the normal range but it is already dropping. The impact on Fall Creek was not noticeable because it is a larger watershed area. Yesterday, the water stopped flowing over the dam, which indicates the City was withdrawing more water than the amount of water that was entering the reservoir.

During the follow-up conversation with Board members, Ms. Cameron explained there are discussions taking place to consider the next steps. Options within the City of Ithaca were discussed during a conference call with the City of Ithaca, New York State Department of Environmental Conservation, New York State Department of Health, and New York State Parks (the largest water user). The City is looking at the possibility of taking water from the inlet for non-potable irrigation. With hydrilla treatment in progress, TCHD will be closely monitoring the situation in the inlet.

Mr. Kruppa added stakeholders are mindful not to create unnecessary panic but to be clear about the severity of the issue. In addition to Ms. Cameron and her team meeting with key partners, County departments are meeting internally to talk about options. There will be additional public information released to explain the severity of the situation along with a strongly worded advisory. Another level would be to take action from a regulatory standpoint. Our staff will be meeting with County Attorney Jonathan Wood to discuss who has the authority and how it would be implemented. Mr. Kruppa concluded by acknowledging the great job Ms. Cameron and her team have done to keep on top of the situation.

So far, Ms. Cameron noted her staff has not received many calls from the public regarding individual wells running out of water. For individuals bringing water onto their property, there are concerns about maintaining the integrity of the water. Staff has created a drought webpage (the link is in the press release) that has useful information. There is a section that specifically addresses certified water haulers.

Topic 5: Ms. Cameron concluded her report by sharing two letters of appreciation that Environmental Health (EH) has received for the Healthy Neighborhoods Program.

Additional Discussion: Dr. Evelyn requested an update on the John Joseph Inn & Elizabeth Restaurant water situation that was discussed at the previous Board meeting. Mr. Parr has had interaction with the owner who wants to get his system back in compliance. Although the owner missed the BOH deadline to hire a water specialist, he has contacted Lowe's and they are going to set up a monthly schedule to maintain the water system. Mr. Parr also tested one of the wells last week and has not received any notification from the lab that there is a problem.

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Resolution ENF-16-0012 – Macarollin Food Truck, C-Ithaca, Repeat Violations of Subpart 14-4 of the New York State Sanitary Code (Food):

Resolution ENF-16-0013 – Taste of Thai Express, C-Ithaca, Repeat Violations of Subpart 14-1 of the New York State Sanitary Code (Food):

Resolution ENF-16-0014 – Blue Moon Catering Kitchen, C-Ithaca, Repeat Violations of Subpart 14-1 of the New York State Sanitary Code (Food):

Resolution ENF-16-0015 – Common’s Market, C-Ithaca, Violation of Adolescent Tobacco Use Prevention Act (ATUPA):

Ms. Cameron briefed the Board on the four aforementioned resolutions. The first three violations occurred during the Ithaca Festival. Macarollin Food Truck and Blue Moon Catering Kitchen had food out of temperature. Food workers at Taste of Thai Express were observed having bare hand contact with food. Common’s Market was in violation of ATUPA.

Dr. Koppel moved to accept the four aforementioned resolutions as written; seconded by Dr. Macmillan.

Dr. Koppel asked for an explanation of the point system used in the ATUPA. Mr. Parr explained the setup in the regulation. With a tobacco sale to a minor, the business is assessed two points. At three or more points, the business loses its license to sell tobacco and its lottery license is suspended for a period of time. The business can reduce the number of points if proof can be provided that the cashier who made the sale was trained. The point reduction would go from two to one. If the business had subsequent sales, then it could potentially have up to three sales as opposed to two before losing its license to sell tobacco or lottery tickets.

Mr. Burbank referred to the Blue Moon Catering case summary that mentioned “potentially hazardous foods were not made using pre-chilled ingredients.” He wondered if fresh ingredients were required to be chilled or could some fresh food items be prepared and served without that step. Ms. Cameron replied most food ingredients need to be kept cool or hot to allow time for preparation. Some fresh items like bananas would be the exception.

Adjournment: At 12:44 p.m. Dr. Macmillan moved to adjourn the meeting; seconded by Mr. Greenhouse; and carried unanimously.

TOMPKINS COUNTY HEALTH DEPARTMENT

Frank Kruppa – Public Health Director

FOR IMMEDIATE RELEASE

For more information contact:

Steve Maybee or Liz Cameron, (607) 274-6688

Water Conservation Advisory for Tompkins County

(ITHACA, N.Y., July 21, 2016) — As a result of the prolonged period of low rainfall, the New York State Department of Conservation has issued a drought “watch” for all of New York State. According to the U.S. Drought Monitor, Tompkins County and much of the Finger Lakes are experiencing severe drought conditions.

Municipal Water Users on Surface Water: Fall Creek and Six Mile Creek, which supply drinking water to Cornell University and the City of Ithaca, are at record low levels. Precipitation from March through June is the lowest on record for Ithaca. Limited water restrictions have been issued for those users on the Cornell water distribution system. The distribution systems for Cornell, the City of Ithaca and the Southern Cayuga Intermunicipal Water Commission (SCLIWC), commonly called Bolton Point, allow drinking water to be transferred between water systems; however, Bolton Point is already near peak production.

Private Water Users and Municipal Water Users on Groundwater: USGS data shows groundwater levels are lower than normal and steadily dropping. We are concerned that groundwater levels will continue to fall as the drought continues, creating water supply issues for users on wells.

We urge everyone to conserve water.

Water Conservation Tips:

- Fix leaking faucets and toilets.
- Install water-saving plumbing fixtures. Modern post 1994 fixtures use less than half the water of pre-1980 fixtures.
- Run dishwashers and washing machines only when full.
- Turn off the tap when brushing your teeth or shaving.
- Take shorter showers.
- Avoid watering lawns, washing vehicles and other non-essential usages.
- Be conservative about your overall daily use.

For more water-saving tips, check out the EPA Water Sense web page at:

Attachment 1

<https://www3.epa.gov/watersense/pubs/res.html>

For local updates, visit the Tompkins County Health Department website at:
www.TompkinsCountyNY.gov/health/eh/water/drinking

For more information on the drought:
Northeast region map of drought conditions; updated regularly by the National Drought Mitigation Center:
<http://droughtmonitor.unl.edu/Home/RegionalDroughtMonitor.aspx?northeast>

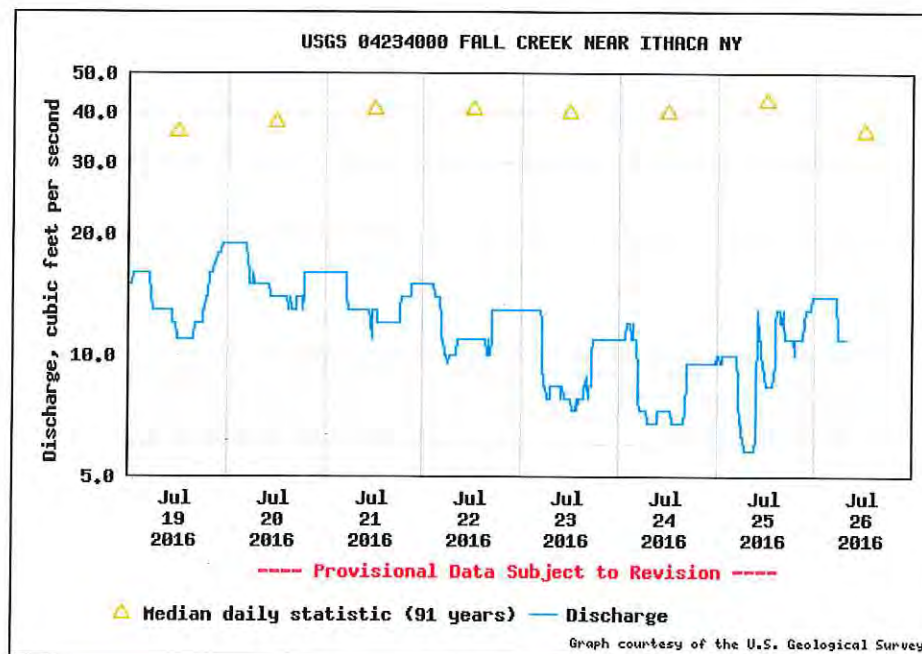
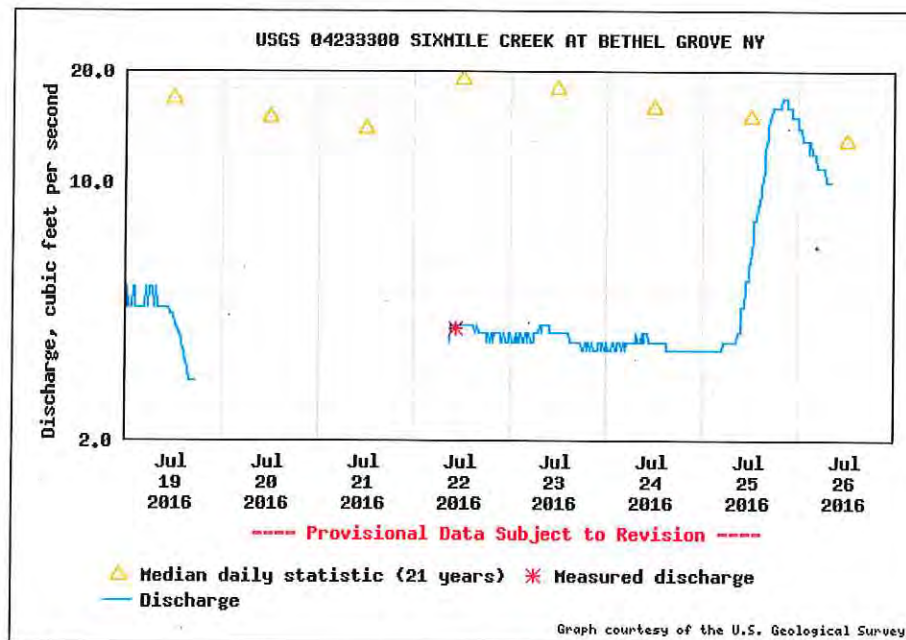
Northeast Regional Climate Center special report on the drought, July 2016:
http://www.nrcc.cornell.edu/services/special/reports/drought_july2016.pdf

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ENVIRONMENTAL HEALTH DIVISION
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Flow at Six Mile Creek and Fall Creek – source water for Cornell and the City of Ithaca – July 27, 2016



**Public Health Director
Report
September 2016**

- The Drought that has been an issue through much of July, August and September continues. The three large water systems continue to monitor their supplies and look for ways to improve the back up support for the entire system.
- Emergency regulations have been promulgated by NYSDOH requiring all elementary schools to test for lead by September 30th, 2016 and all other schools by October 31st, 2016. EH is working to understand the new regulations and get clarifying questions answered.
- Recruitment has begun for a new Director of Children with Special Care Needs and I expect to begin recruitment for a new Director of Health Promotion within the next couple weeks.
- This is the one year in the cycle that there is no Board of Health Seat expiring at the end of this year so we will not need to form a nominating committee.
- Brenda and I presented our 2017 budget to Legislature including our Over Target Request for additional Sanitarian time. Decision-making meetings for the Legislature begin in early October.

Medical Director's Report Board of Health August 2016

Heat and Health: With the hot weather we have been enduring, health officials have been releasing periodic bulletins warning the public about heat issues. I drafted a short flyer for area offices to use in their waiting rooms or as handouts to patients if they choose. This handout was electronically distributed to area offices.

Opioids and the Prevalence of their Use: We are struggling with the best and most efficient manner of measuring opioid use prevalence within our county. You might recall Dooley Kiefer came to the Board of Health some months ago asking what public health could do to help measure the prevalence of usage so that we can track this over time and have a perception of its trends especially in relationship to any new interventions that are undertaken. Technically and resource wise this can be difficult. Accordingly, we are looking at some options. I have been in touch with some area partners and also with Dr. Sharon Stancliff of the Harm Reduction Coalition in New York City. Dr. Stancliff confirms the challenges and shared her thoughts. We will work to come to a plan to use going forward. Given that our staff members have many unrelated obligations they must fulfill and periodic acute situations which draw upon their limited time, we must be sensitive to our overall mission. Any initiative in measuring opioid use needs to be accurate, useful and respectful of resources.

Zika Virus: The story about the Zika virus continues to unfold along with the summer season. In New York State, there have been no locally acquired cases; however, there have been 1,657 travel-associated cases and one laboratory acquired case as of August 2nd. The cautions about travel have expanded to Miami-Dade and Broward counties due to locally acquired cases in southern Florida.

The number of cases in U.S. states is 1,658 (if one adds to this the number of cases in U.S. territories which is 4,750 you come to a total of 6,408 cases). So far, there have been a total of 855 pregnant women who had laboratory evidence of possible infection (not all of these women would have been symptomatic). In New York, we have had a total of approximately 518 Zika virus disease cases as of July 27th. Of those, 118 were outside of New York City. All of them were travel-associated. 28 pregnant women or infants were shown to have some laboratory evidence of possible Zika virus infection. No reports of malformations in newborns as of this date.

Testing is now available at three commercial laboratories and also from the NYS Wadsworth Laboratory.

Harm Reduction as a General Concept: The term “harm reduction” has most commonly been associated with substance abuse, opioids especially. For that reason we often have negative reactions to the concept. We often wonder if harm reduction encourages the use of drugs despite ample evidence that it does not and that it does not encourage people to start using drugs.

We would have less difficulty with the term if harm reduction assumed its proper place in our thinking. As a general concept, harm reduction should be front and center in public health. Harm reduction should be a term we associate with reducing harm from all the exposures and diseases that we are saddled with in our lives (for example, hypertension and diabetes). It is a concept that we apply (without using the term) when driving a car. We reduce harm from an accident by using seatbelts and having airbags and preventing the accident in the first place with industry standards for brakes and traffic laws.

If we had the appropriate resources for public health then we would have harm reduction advertised in front of us every day of our lives. There would be posters on buses and billboards in public spaces asking if we know our blood sugar, pointing out that having and achieving a healthy blood pressure will prevent strokes, and stating that using only one syringe one time can reduce our harm from injection associated diseases. If we had these resources, harm reduction would become so normal that the terms application would become commonsensical and commonplace. If this came about we would not be averse to harm reduction methods, but we would be asking the question, “How else we can reduce harm?”

Medical Director's Report Board of Health September 2016

Update on Zika Virus: As of the end of August, the picture of our local risk for Zika virus continues to develop. Currently in New York State, all of our Zika cases have been those arising in travelers to areas of risk, mostly the Caribbean. We have had 601 cases in New York. This represents 24 percent of all cases in the United States. There is continued surveillance in the downstate area for the virus. There is no surveillance in upstate for the virus.

The Centers for Disease Control and Prevention (CDC) is reporting an enlarged area in the Miami region for Zika virus transmission. It has been definitely identified in the subsection of Miami known as Wynwood and also in Miami Beach; however, areas around those sections are thought to be of risk as well.

The advice in bulletins from the CDC has been couched in somewhat understated language. The basic message is that if you are potentially pregnant or if you are a male wishing to conceive a child in the near future, then traveling to these areas would best be avoided. Of note is that men who have traveled to an area of Zika virus transmission could be infected with Zika and if infected will have the virus in their semen for an extended period of time. That time period has not yet been fully defined, but the recommendation is to avoid conception for six months at least. Women are advised to wait at least two months before attempting conception if they have had the Zika virus disease. Regardless of whether one has had the disease, anyone going into these areas should be consulting a healthcare practitioner to assess their risk and have pre-pregnancy counseling.

Basically if one is considering pregnancy in the near future (I would say in the coming six months - or even a bit longer) to consider not going to the Miami area.

The impact of Zika on neonates continues to be extremely ominous and it appears to have long-lived complications even without overt microcephaly (brain development damage which results in a small head circumference). Issues of developmental issues and hearing loss are seen. These are going to be severely affected infants and children and adults.

The entire Miami area is now under a cloud of risk. Likely this risk area will spread within Florida and to other Gulf states as well. Whether inland states and those in New England will be affected depends on whether the subspecies *Albopictus* of the species *Aedes mosquito* proves efficient at carrying the virus.

There is no mention of Zika affecting the developing brain of infants and children. But since life is a continuum and the brain develops a lot through the early years of life there is reason to

monitor this. We must hope that Zika is limited to fetal effects (other viri are known to be of risk to the fetus and less of a risk to neonates and infants). Our knowledge of Zika is still limited. No one has raised any concern regarding infants and babies but our data is less than fully complete and it would be prudent to be cautious if this age group must travel to a risk area. Using mosquito repellants and avoiding mosquitoes would be sensible.

The mosquito is active in the day - not the typical dawn/dusk pattern we think of - and people who get the virus infection may have NO symptoms and yet still be carrying and capable of communicating the virus.

Other Activities:

Completed a quarterly Jail Quality Assurance Review

Collaborated with Bang's ambulance on compiling Narcan use reports as a possible indicator of illicit opioid use trends

Reviewed Rabies Post Exposure Prophylaxis (PEP) orders. I am impressed by the relatively high number of people getting PEP due to sleeping in a home with a bat that was not captured for rabies testing and therefore needed PEP. Clearly it is challenging to get our message out to the community to "Capture the Bat!"

HEALTH PROMOTION PROGRAM – JULY 2016

Ted Schiele, Planner/ Evaluator
Susan Dunlop, Community Health Nurse

Tobacco Control Program (Schiele)

- Increasing the Minimum Legal Age (MLA) for tobacco purchase to 21 (T21):
 - [Presentation](#) to County Health & Human Services Committee, at Chair's request. Provided science evidence that supports efficacy of T21 as a strategy for reducing youth tobacco use initiation and use. Also presented evidence to support enacting a comprehensive tobacco control strategy that includes local licensing of retailers selling tobacco, ENDS, and smoking paraphernalia. (7/18)
 - Met with Anna Kelles, TC Legislator from Ithaca to provide additional background on licensing. Agreed to pull together data that will provide evidence to support the initiative.
 - Earned media for T21: Interview with WHCU, story on the WHCU website, article in the Ithaca Journal, article in the Ithaca Voice. (7/15-19)
- Met with Valerie at George Jr. Republic (The William George Agency) to discuss initiating a Reality Check group on campus (7/29)
- Met with Kristina Wieneke, American Lung Association (7/28)
- Correspondences with Lloyd Withers, American Cancer Society, Syracuse office, regarding tobacco-free Cornell. Updates next month.
- Work on new website for the 3-county T-Free Zone grant program.
- Zone meeting (7/22)
- Webinar: Sharing research findings with different audiences (7/28)
- Coalition for Healthy Youth, Town Hall planning committee. Town Hall is being funded for underage drinking prevention, however the program will be a presentation by [Project Look Sharp](#), a media literacy program based at Ithaca College.
- Statewide media workgroup conference call (7/22)

TCHD Participation and Support

- Met with CSCN staff to review educational programs for staff and educational materials for clients (Dunlop, 7/7)
- Met with Healthy Neighborhood staff to discuss goals and objectives for an Asthma/COPD coalition (Dunlop, 7/18)
- Staff Satisfaction Task Force (Dunlop, Chair; Schiele, member, 7/19)
- Healthy Summer Challenge for TCHD staff: develop rules, draft poster, booster emails during the 4-week event (Schiele, 7/1ff)

Web site postings (Schiele)

- Drought press release, [new drought info page](#), updates to pages with info related to drinking water safety (7/21)
- New page and press release related to [lead in drinking water](#) (7/11-13)
- ["How to catch a bat" video](#) posted (7/19)
- [Immunization guidelines for 2016-17](#) school year (7/1)
- [Hydrilla management for 2016](#): New treatment maps and sampling charts posted

- STI press release and [data updates](#) posted (7/20)
- [World Hepatitis Day info](#) posted (7/25)
- [Lead content recall](#) posted (7/25)

Community Outreach

- New Asthma Action Committee core members met to discuss purpose of the committee and directions to proceed to address educational needs of Tompkins County residents (Dunlop, Chair, 7/27)
- Met with clients at Juniper Manor to plan for fall educational programs (Dunlop, 7/5)
- Spoke with Ithaca Journal reporter about upcoming National Diabetes Prevention Program article in the Health Watch section of the paper (Dunlop, 7/22)
- Greater TC Municipal Health Insurance Consortium ([Consortium](#)), Owning Your Own Health Committee, monthly meeting, (Schiele, Chair; 7/27)
- Consortium, Joint Committee on Plan Structure and Design, monthly meeting (Schiele, attendee; 7/7)

Diabetes Prevention Program (DPP) (Dunlop, CDC Certified Lifestyle Coach)

- The Health Promotion Program received full recognition status from the CDC for the National Diabetes Prevention Program for the second consecutive year. This designation is noted on the national registry website, https://nccd.cdc.gov/DDT_DPRP/Registry.aspx?STATE=NY
- National Diabetes Prevention Program: taught 7 participants (7/5, 12, 20, 27)
- National Diabetes Prevention Program post core program: taught 6 participants (7/20)

Community Health Improvement Plan (CHIP) (Schiele)

- CHIP, Mental Health & Substance Abuse priority:
 - Worked through options to poll the mental health service providers about priority issues, goals, and evaluation measures for the CHIP. This included drafting a questionnaire, meeting with a couple of providers to review the questionnaire draft and concept, regrouping to explore alternative methods. Will be meeting with a group of providers at the end of August to discuss further.
 - Thanks to Betsy Doling for sending available performance reports and overviews.

Meetings and Trainings

- Defensive Driving recertification (Dunlop, 7/13)
- Supervisory meeting w Frank Kruppa (Dunlop, Schiele, 7/5)

HEALTH PROMOTION PROGRAM – August 2016

Ted Schiele, Planner/ Evaluator
Susan Dunlop, Community Health Nurse

Tobacco Control Program (Schiele, Coordinator, Tobacco Free Tompkins)

- Cornell: Met with Gary Stewart to discuss a tobacco-free policy for the Cornell campus (8/18). Work for a tobacco-free Cornell was initiated by last spring by a CALS junior.
 - Met with the CALS junior (now a senior) to discuss plans for moving forward with tobacco-free initiative (8/19)
 - Participated in BEAR Walk Community Fair in Collegetown, tabling to promote and increase awareness around smoke-free multi-unit housing (8/30)
- Ithaca College: Met with the student who last spring sponsored a student government resolution in support of a tobacco-free campus, to discuss plans for moving forward this year (8/31)
- HHS Committee: Called on to continue the discussion about increasing the minimum purchase age for tobacco to 21, (8/15). Legislator Anna Kelles explained that she was working with me to gather additional information, and would report again at an upcoming meeting.

TCHD Participation and Support

- CSCN: Meeting with Deb Thomas to review staff-requested professional education related to chronic disease prevention (Dunlop, 8/1)
- Healthy Neighborhoods Program (HNP): Meeting with program staff RE updating asthma brochure to include program information (Dunlop, 8/3)
 - Conference call for our HNP & HPP staff with HNP staff in Schenectady County to understand how they provide outreach and education (Dunlop, 8/8)
- Staff Satisfaction Task Force: Monthly meeting (Dunlop- Chair, Schiele- member, 8/16)
 - Coordinated SSTF-sponsored employee picnic (Dunlop, 8/25)
 - Updated Staff Satisfaction Survey instrument for 2016 survey (Schiele)
 - Provided promotional support for TCHD Healthy Summer Challenge, which concluded 8/8. 19 staff members participated. Prizes included Farmers Market gift certificates (funded by Frank), and free snacks from our healthy snack program (Schiele)
- Lead poisoning prevention: Meeting RE paid media with CHS staff to review needs and discuss new and /or renewed options (Schiele, 8/22)

Web site postings (Schiele)

- Hydrilla treatment monitoring results
- Drought information
- Rabies clinic updates and PR
- Lead contamination recall
- ATUPA violations chart

Community Outreach

- CMC Respiratory Therapy Dept.: Meeting with manager to review and update COPD/ Asthma presentation material (Dunlop, 8/1)

- Longview: Meeting with program director to discuss chronic education needs of the residents (Dunlop, 8/2). COPD/Asthma/Healthy Neighborhoods scheduled for 9/19. Coming up: “How to stay healthy during winter months,” and “Women and Heart Disease.”
- Racker Center: Tabling at event they sponsored. Primary focus was asthma prevention and smoke-free apartments (Dunlop, 8/10)
- Asthma/ COPD Steering Committee: Meeting at CMC to define goals and objectives of the group. Worked on first draft of a new asthma brochure for Tompkins County (Dunlop, 8/15)
- Tompkins County Worksite Wellness Coalition: Preparation & promotion for bi-monthly meeting held September 8
 - Promotional activities for 2nd annual Put Fruit to Work promotion, taking place Sept. 19-23
- Cup o’ Joe participant (Schiele, 8/17)
- Greater TC Municipal Health Insurance Consortium ([Consortium](#)), Owning Your Own Health Committee, monthly meeting, (Schiele, chair; 8/17)
 - Consortium quarterly newsletter: Provided editing support and wrote an article about smoking cessation
- Consortium, Joint Committee on Plan Structure and Design, monthly meeting (Schiele, attendee; 6/2)

Diabetes Prevention Program (DPP) (Dunlop, CDC Certified Lifestyle Coach)

- Taught DPP to 6 participants (8/3, 8/10, 8/19, 8/24, 8/31)
- Taught maintenance DPP to 5 participants (8/16)
- Conference call with CDC to review evaluation for DPP (8/29)

Community Health Improvement Plan (CHIP) (Schiele)

- Attended PHIP Steering Committee meeting in Binghamton, (8/23)
- Collaborative Solutions Network Hub meeting, (8/31)

Division for Community Health
September 27, 2016 Board of Health Meeting

Karen Bishop, Director of Community Health
July & August 2016 Report

Policy Review & Approval – None

Administration –

- Interviewed candidates for three positions included Community Health Nurse (CHN) in CHS, WIC Nutritionist and WIC Program Director. Successfully hired the CHN and Nutritionist with start date of September 26. WIC Program Director remained unfilled.
- Served as interim WIC Program Director since July 25. Met regularly with WIC staff and completed all required program reports to regional and state WIC. Executed site agreements with two off-site locations. Reviewed and approved clinic schedules through the end of 2016.
- Met bi-weekly with CHS managers to review program billing processes, workloads and staff needs/concerns.
- Prepared reports for the Clinic Cost Report for the auditors.

Statistical Reports –

- Division statistical reports – see attached reports.
- Communicable Disease statistical reports include monthly and year to date (not annual).

WIC –

- Requested temporary increase in staff hours up to 40 hours per week until vacancies are filled.
- Reviewed local agency compliance and self-assessment findings with staff and regional WIC. Identified five goals for staff to work on improving for the next grant year:
 - Decrease the rate of high maternal weight gain from 41.4% to 38%.
 - Increase the overall check redemption rate for participants from 75.5% to 80%.
 - Increase the rate of child participation from 50% to 55%.
 - Actively use language services with participants whose primary language is other than English.
 - The new WIC Program Director will review the local agency policy and procedure manual within the first six months of hire or by 3/01/17.

September 2016 BOH Report

Community Health Services

By Melissa Gatch, Supervising Community Health Nurse

CHS staffing-

- We are pleased to welcome Ms. Celeste Rakovich to the vacant Community Health Nurse (CHN) position in Community Health Services (CHS). Ms. Rakovich comes to us with six years of nursing experience in home health care and as a Pediatric /OB nurse in the acute care setting. She will start employment on September 26.

Continuing Education-

- CHS nurses continued attending weekly trainings on the Vaccines Pink Book webinar series.
- Senior CHN Lori Sibley and CHN's Deb Axtell, Gail Birnbaum, Rachel Buckwalter, and Karen LaCelle attended a training in Auburn , New York on August 10 on "Breastfeeding: Strengthening a Community".
- CHS nurses attended a course at Ithaca High School on August 25 on "Recognizing Clandestine Drug Lab Operations".
- CHS nurses attended a webinar on Pertussis sponsored by the NYSDOH on August 11.

Lead Poisoning Prevention- (2 cases) Lead nurse Gail Birnbaum is case managing 2 children with elevated Blood Lead Levels. (BLL) The case summaries are as follows:

- Case #1: Ongoing case of a two year old with initial BLL 35.1 mcg/dL on 11/23/15. Environmental assessment completed in November 2015 identified a kitchen door that lead upstairs that was positive for lead paint and in deteriorated condition. Report included that the child spent a significant amount of time at this doorway/landing and was in contact with the door daily. The parents removed the door and provided cleaning of the floor. A "Notice and Demand" was issued by EH on December 8th to the landlord outlining steps to take to minimize further exposure. Repeat BLL on 11/27/15 30.9mcg/dL, 12/7/15 29.5 mcg/dL, 12/23/15 28.1mcg/dL , 1/13/16 22.2mcg/dL, 3/24/16 17.6 mcg/dL and on 7/12/16 13.3. Next blood draw scheduled for January 2017 as child is not eligible for medical discharge until another venous draw is less than 15mcg/dl six months from the 7/12/16 draw.
- Case #2: New case of a 2 year old with initial BLL 12 mcg/dl on 7/21/16. Joint home visit made with EH staff on 7/26/16. XRF scheduled for 7/29/16. Preliminary examination of the home revealed an outdoor door to a chicken coop to have peeling lead based paint. Child spends a great deal of time near the door. Instructed parents to immediately remedy. Home was recently inspected by Sec 8 housing inspector and the family had a recent visit from Healthy Neighborhoods Program. They provided a HEPA vacuum. The two younger children in the household have been tested for their BLL, results were <5 mcg/dl. Pregnant woman in the household was also tested with result <1mcg/dl. Family was provided with nutritional instructions, cleaning protocol, especially hand washing. Parents report that this child puts her fingers in her mouth constantly. Repeat BLL to be drawn in 3 months.

Communicable Disease-

- **Zika Virus:** To date, testing has been authorized for 24 Tompkins County residents. All travelled, or their partner travelled, to a country with reported Zika Virus. To date, we have had 2 positive cases, neither pregnant and both fully recovered.
- **Babesiosis:** 67 year old male presented to provider with elevated liver enzymes, complaint of night sweats and fever. Travel history included hiking in Nova Scotia, California, Cape Cod, and New Hampshire. Case was referred to infectious disease provider, evaluated and treatment was prescribed. Provider recommended convalescent serum be drawn in a few weeks.
- **Rocky Mountain spotted fever:** 11 year old female presented to provider with symptoms of rash, headache, nausea, lump behind ear and low grade fever. The family had been in Massachusetts and New Hampshire hiking a few weeks prior. Provider recommended convalescent testing. Educational material provided to parents.
- **Gonorrhea:** 14 new cases during August; 1 female and 13 males; ages 17-55; 6 college students; 6 MSM; 7 report symptoms; 7 referral or screening. All received appropriate treatment. NYSDOH provided partner notification, education and follow up.
- **HIV Testing/Counseling:** During the month of August, CHS offered 11 clinic dates at 3 testing sites (TCHD, Loaves & Fishes and Tompkins County Jail). 5 people were tested. All had negative results.
- **Health Advisories and Informational Messages Blast Faxed to Providers:**
 - Testing and Reporting of Mosquito and Tick-Borne Illnesses
 - Increase in Reports of Suspected Acute Flaccid Myelitis Cases- 2016
 - Zika Virus Updates
 - Regulations for the Protection Against Legionella
 - Multidrug-Resistant Yeast Candida Auris

Tuberculosis-

- No active cases.
- **Latent TB (LTBI):** There were 14 Tuberculin Screening Tests (TST) placed during the month of August. All were evaluated as negative.

N.Y.S. Department of Health
Division of Epidemiology
Communicable Disease Monthly Report*, DATE: 06SEP16
Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=August

	2016		2015		2014		2013		Ave (2013-2015)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
ANAPLASMOSIS**	0	0.0	0	0.0	0	0.0	1	11.5	0	0.0
BABESIOSIS**	1	11.5	0	0.0	1	11.5	0	0.0	0	0.0
CAMPYLOBACTERIOSIS**	2	22.9	3	34.4	0	0.0	2	22.9	2	22.9
CHIKUNGUNYA**	0	0.0	0	0.0	1	11.5	0	0.0	0	0.0
CRYPTOSPORIDIOSIS**	1	11.5	0	0.0	3	34.4	3	34.4	2	22.9
E.COLI 0157:H7	0	0.0	0	0.0	1	11.5	0	0.0	0	0.0
EHEC, SEROGROUP NON-O157	0	0.0	0	0.0	1	11.5	0	0.0	0	0.0
GIARDIASIS	2	22.9	1	11.5	6	68.8	0	0.0	2	22.9
HAEMOPHILUS INFLUENZAE, NOT TYPE B	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0
HEPATITIS B,CHRONIC	0	0.0	2	22.9	2	22.9	0	0.0	1	11.5
HEPATITIS C,ACUTE	0	0.0	0	0.0	0	0.0	1	11.5	0	0.0
HEPATITIS C,CHRONIC	2	22.9	5	57.3	9	103.2	9	103.2	8	91.7
INFLUENZA A, LAB CONFIRMED	0	0.0	2	22.9	1	11.5	0	0.0	1	11.5
LEGIONELLOSIS	0	0.0	0	0.0	0	0.0	1	11.5	0	0.0
LYME DISEASE** *****	11	126.1	2	22.9	7	80.2	12	137.5	7	80.2
MALARIA	0	0.0	0	0.0	0	0.0	1	11.5	0	0.0
MENINGOCOCCAL**	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
PERTUSSIS**	0	0.0	0	0.0	2	22.9	0	0.0	1	11.5
ROCKY MTN SPOT	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0

	2016		2015		2014		2013		Ave (2013-2015)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
FEVER**										
SALMONELLOSIS	1	11.5	1	11.5	1	11.5	1	11.5	1	11.5
SHIGELLOSIS	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
STREP,GROUP A INVASIVE	1	11.5	1	11.5	0	0.0	0	0.0	0	0.0
STREP,GROUP B INVASIVE	2	22.9	0	0.0	2	22.9	2	22.9	1	11.5
TUBERCULOSIS***	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0
YERSINIOSIS	0	0.0	0	0.0	1	11.5	0	0.0	0	0.0
SYPHILIS TOTAL.....	0	0.0	1	11.5	2	22.9	0	0.0	1	11.5
- P&S SYPHILIS	0	0.0	1	11.5	2	22.9	0	0.0	1	11.5
GONORRHEA TOTAL.....	14	160.5	3	34.4	3	34.4	2	22.9	3	34.4
- GONORRHEA	14	160.5	3	34.4	3	34.4	2	22.9	3	34.4
CHLAMYDIA	29	332.4	26	298.0	37	424.1	18	206.3	27	309.5

*Based on month case created, or December for cases created in Jan/Feb of following year

**Confirmed and Probable cases counted; Campylobacter confirmed and suspect in 2013-2014

***Not official number

**** From 2013-2014,18 counties investigated a sample of positive laboratory results; 2015-2016, 25 counties sampled.

N.Y.S. Department of Health
Division of Epidemiology
Communicable Disease Monthly Report*, DATE: 06SEP16

Through August

Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS

	2016		2015		2014		2013		Ave (2013-2015)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	1	1.4	0	0.0	1	1.4	1	1.4	1	1.4
ANAPLASMOSIS**	0	0.0	0	0.0	1	1.4	1	1.4	1	1.4
BABESIOSIS**	1	1.4	1	1.4	1	1.4	0	0.0	1	1.4
CAMPYLOBACTERIOSIS**	13	18.6	14	20.1	16	22.9	12	17.2	14	20.1
CHIKUNGUNYA**	0	0.0	0	0.0	1	1.4	0	0.0	0	0.0
CRYPTOSPORIDIOSIS**	6	8.6	2	2.9	10	14.3	10	14.3	7	10.0
E.COLI 0157:H7	0	0.0	1	1.4	1	1.4	0	0.0	1	1.4
EHEC, SEROGROUP NON-O157	2	2.9	5	7.2	3	4.3	3	4.3	4	5.7
EHRlichiosis (CHAFEENSIS)**	0	0.0	0	0.0	1	1.4	0	0.0	0	0.0
EHRlichiosis (UNDETERMINED)**	0	0.0	1	1.4	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, OTHER	1	1.4	0	0.0	0	0.0	1	1.4	0	0.0
ENCEPHALITIS, POST	1	1.4	0	0.0	0	0.0	0	0.0	0	0.0
GIARDIASIS	10	14.3	5	7.2	18	25.8	4	5.7	9	12.9
HAEMOPHILUS INFLUENZAE, NOT TYPE B	2	2.9	3	4.3	0	0.0	0	0.0	1	1.4
HEPATITIS A	0	0.0	0	0.0	1	1.4	0	0.0	0	0.0
HEPATITIS B,CHRONIC	3	4.3	6	8.6	4	5.7	3	4.3	4	5.7
HEPATITIS C,ACUTE	4	5.7	1	1.4	3	4.3	1	1.4	2	2.9

	2016		2015		2014		2013		Ave (2013-2015)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
HEPATITIS C,CHRONIC	30	43.0	61	87.4	66	94.6	49	70.2	59	84.5
INFLUENZA A, LAB CONFIRMED	331	474.3	290	415.5	170	243.6	88	126.1	183	262.2
INFLUENZA B, LAB CONFIRMED	80	114.6	67	96.0	27	38.7	66	94.6	53	75.9
INFLUENZA UNSPECIFIED, LAB CONFIRMED	2	2.9	0	0.0	0	0.0	1	1.4	0	0.0
LEGIONELLOSIS	2	2.9	1	1.4	1	1.4	2	2.9	1	1.4
LISTERIOSIS	0	0.0	0	0.0	0	0.0	1	1.4	0	0.0
LYME DISEASE** *****	38	54.4	26	37.3	22	31.5	36	51.6	28	40.1
MALARIA	1	1.4	1	1.4	0	0.0	2	2.9	1	1.4
MENINGITIS, ASEPTIC	0	0.0	0	0.0	0	0.0	1	1.4	0	0.0
MENINGOCOCCAL**	1	1.4	0	0.0	0	0.0	0	0.0	0	0.0
PERTUSSIS**	0	0.0	1	1.4	4	5.7	5	7.2	3	4.3
ROCKY MTN SPOT FEVER**	2	2.9	0	0.0	0	0.0	0	0.0	0	0.0
SALMONELLOSIS	8	11.5	8	11.5	5	7.2	14	20.1	9	12.9
SHIGELLOSIS	7	10.0	1	1.4	1	1.4	1	1.4	1	1.4
STREP,GROUP A INVASIVE	3	4.3	3	4.3	2	2.9	0	0.0	2	2.9
STREP,GROUP B INVASIVE	6	8.6	4	5.7	10	14.3	4	5.7	6	8.6
STREP,GROUP B INV,EARLY/LATE ONSET	0	0.0	0	0.0	1	1.4	1	1.4	1	1.4
STREP PNEUMONIAE,INVASIVE	8	11.5	2	2.9	3	4.3	6	8.6	4	5.7
TUBERCULOSIS***	0	0.0	2	2.9	3	4.3	1	1.4	2	2.9
TYPHOID FEVER	0	0.0	1	1.4	0	0.0	0	0.0	0	0.0

	2016		2015		2014		2013		Ave (2013-2015)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
VIBRIO - NON 01 CHOLERA	0	0.0	1	1.4	0	0.0	0	0.0	0	0.0
WESTNILE VIRUS**	0	0.0	0	0.0	1	1.4	0	0.0	0	0.0
YERSINIOSIS	0	0.0	0	0.0	3	4.3	1	1.4	1	1.4
ZIKA VIRUS	2	2.9	0	0.0	0	0.0	0	0.0	0	0.0
SYPHILIS TOTAL.....	8	11.5	4	5.7	7	10.0	1	1.4	4	5.7
- LATE LATENT	2	2.9	1	1.4	1	1.4	1	1.4	1	1.4
- P&S SYPHILIS	2	2.9	3	4.3	6	8.6	0	0.0	3	4.3
- EARLY LATENT	4	5.7	0	0.0	0	0.0	0	0.0	0	0.0
GONORRHEA TOTAL.....	41	58.7	41	58.7	20	28.7	19	27.2	27	38.7
- GONORRHEA	41	58.7	41	58.7	20	28.7	19	27.2	27	38.7
CHLAMYDIA	232	332.4	225	322.4	199	285.1	168	240.7	197	282.3

*Based on month case created, or December for cases created in Jan/Feb of following year

**Confirmed and Probable cases counted; Campylobacter confirmed and suspect

***Not official number

**** From 2013-2014,18 counties investigated a sample of positive laboratory results; 2015-2016, 25 counties sampled.

Division for Community Health
PROGRAM Statistical Highlights for Board of Health - 2015

Community Health Services Clinical Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2016	Total 2015	Total 2014
Maternal Child / MOMS Services															
Client Caseload	118	111	115	109	115	115	123	134							
# of Client Admissions	22	20	25	18	21	21	26	25					178	295	321
# of Client Discharges	27	22	23	15	20	16	14	24					161	337	357
Maternal & Infant Clinic Visit**	23	19	19	11	20	22	11	10					135	209	355
Maternal & Infant Home Visit	57	54	77	58	74	74	78	92					564	862	758
Total Home & Clinic Visits	80	73	96	69	94	96	89	102	0	0	0	0	699	1071	1113

On-Call (Weekend) Nursing Visits to Patients															
Maternal & Infant On Call Visits	0	0	0	0	0	0	0	0					0	0	0
Rabies On Call Vaccinations	0	0	0	0	0	10	1	9					20	28	37
TB DOT On Call Visits	0	0	0	0	0	0	0	0					0	9	11
Total # On-Call Visits	0	0	0	0	0	10	1	9	0	0	0	0	20	37	48

Total Home, Clinic, On-Call Visits	80	73	96	69	94	106	90	111	0	0	0	0	719	1161	1161
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Childbirth Education															
# of Childbirth Education Classes	0	1	0	0	1	0	0	1					3	10	16
# of Childbirth Education Moms*	0	6	0	0	5	0	0	2					13	32	54

* CBE Total is duplicated count

DOT = Direct Observe Therapy Visits

MOMS = Medicaid Obstetrical and Maternal Services

** Clinic visit revised to include intake visits

 Shaded areas indicate revisions from the previous report

Community Health Services Clinical Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2016	Total 2015	Total 2014
# of Immunization Clients	34	18	23	28	31	26	29	44					233	429	319
# of Immunizations Administered	38	33	37	50	58	50	51	95					412	761	534
Children 0 thru 18 years, 364 days	19	11	13	18	15	8	9	12					105	319	423
Adults 19 years and older	15	7	10	10	16	18	20	32					128	205	111
# of Influenza Immunizations	10	2	2	6	5	1	0	0					26	579	917

Rabies Vaccination Program (Internal Data, Reporting to NYSIIS May Be Ongoing)															
Post-Exposure Clients	0	0	1	0	3	17	12	42					75	107	106
Post-Exposure Clinic Vaccinations	0	0	2	0	9	45	21	91					168	258	267

Tuberculosis Program															
Cumulative TB clients	1	1	0	0	0	0	0	0					0	2	4
Active TB Admissions	0	0	0	0	0	0	0	0					0	2	4
Active TB Discharges	0	0	1	0	0	0	0	0					1	4	2
TB Direct Observe Therapy Home Visits	7	7	3	0	0	0	0	0					17	274	269
# of Tuberculosis Screening Tests*	30	19	28	30	14	27	16	14					178	283	421

Anonymous HIV Counseling & Testing Clinics															
# of HIV Clinics - including Walk-Ins	10	9	12	11	11	9	9	11					82	109	99
# of Clients Counseled & Tested	4	11	11	14	10	11	9	5					75	91	96
HIV Positive Eliza & Western Bloc	0	0	0	1	0	1	0	0	0	0	0	0	2	0	0

Women, Infants, Children Clinic															
Monthly New Enrollments	68	55	56	61	48	50	47	77					462	676	430
Total Participants Served	560	486	563	558	497	540	501	545					4250	6417	4889
Participants w/Active Checks	1322	1312	1327	1332	1295	1247	1237	1258					1291	1338	1386
Total Enrolled (summary is an Average)	1559	1563	1520	1515	1499	1500	1483	1493					1517	1564	1689
% No-Show	15.9%	16.1%	12.7%	12.1%	13.6%	15.9%	16.6%	15.7%							18.3%
% Active Participation	87.4%	87.5%	88.5%	88.8%	85.7%	83.1%	82.5%	83.9%							69.3%
% Caseload Target (FY15 Target = 1500)***	103.9%	104.2%	101.3%	101.0%	99.9%	100.0%	98.9%	99.5%							84.4%

123 Red numbers indicate preliminary data; subject to revision

** # of Immunizations administered may understate actual activity if Rabies activity updates to NYSIIS are pending

UA = Unavailable at this time

*** Caseload target changed from 2000 to 1500 effective 10/1/2015

Children with Special Care Needs Division — (607) 274-6644

Children with Special Care Needs Highlights

July 2016 Report

Staff Activities

Committees

- Mary Ellen Meade attended the Children's Services Advisory Meeting at Tompkins Community Action on 7/21/16

Staff Training

- Pat Washburn, Linda Taylor, and Amber DeJesus attended Defensive Driving on 7/13/16
- Pat Washburn, Mary Gitlin, and Debbie Thomas attended Initial Service Coordination Training presented by the Bureau of Early Intervention on 7/8/16
- Michele Card, Pat Washburn, Mary Gitlin and Julie Smith attended Transition Training presented by the Bureau of Early Intervention on 7/27/16
- Cindy LaLonde, Margo Polikoff, Pat Washburn, Diane Olden, Deb Thomas, Julie Smith, Mary Gitlin, and Michele Card attended a Transition Webinar on 7/21/16

Division Managers

- Debbie attended Senior Management Meeting on 7/6
- Debbie Thomas and Barb Wright met with Frank Kruppa, Director on 7/6
- Debbie attended Initial Service Coordination Training with new staff 7/8/16.
- Debbie participated in the Health Homes Webinars on 7/13, 7/20 and 7/27.
- Debbie and Barb attended Transition Webinar with staff on 7/21
- Debbie and Barb participated in EI Child Outcomes SSIP 7/22
- Debbie and Barb met with Cris Donovan at Franziska Racker Centers on 7/26
- Deb and Barb participated in the All County Conference call with the Bureau of Early Intervention staff regarding Indicators on 7/28/16

Other

- Continuing orientation of two nurses—collaboration among staff

Children with Special Care Needs Division — (607) 274-6644

Children with Special Care Needs Highlights

August 2016 Report

Staff Activities

Staff Committees

- Julie Smith attended the Autism Summit Meeting on 8/9/16
- Michele Card attended the Staff Satisfaction Task Force Meeting on 8/16/16

Staff Training

- Mary Ellen Meade viewed the Transition Webinar on 8/8/16
- Margo Polikoff attended the Goal Writing for Preschool IEP Workshop on 8/10/16
- Family Reading Partnership staff attended the CSCN Staff Meeting on 8/15/16
- Pat Washburn and Mary Gitlin attended the CPR Course at Cayuga Medical Center on 8/23/16
- Julie Smith, Margo Polikoff, Diane Olden, and Mary Gitlin attended the Clandestine Awareness Course on 8/25/16

Division Managers

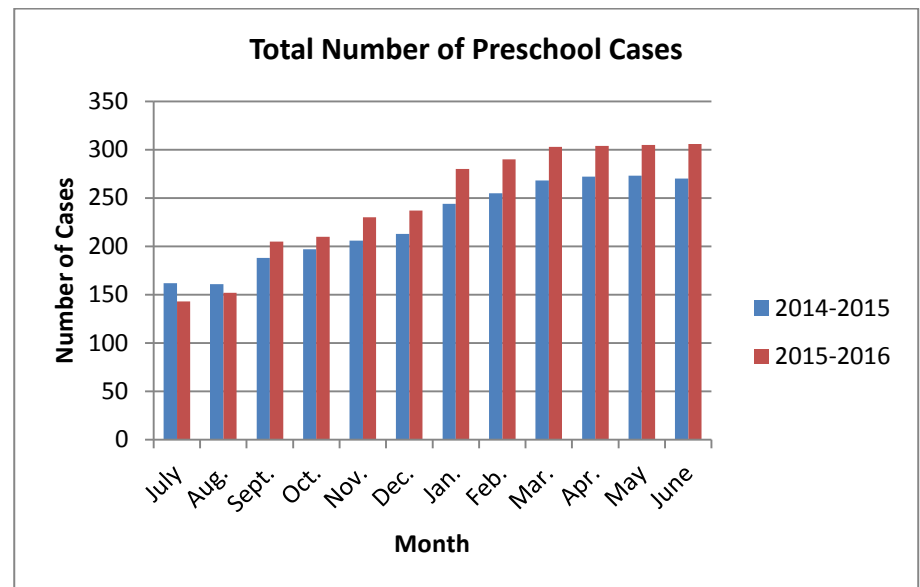
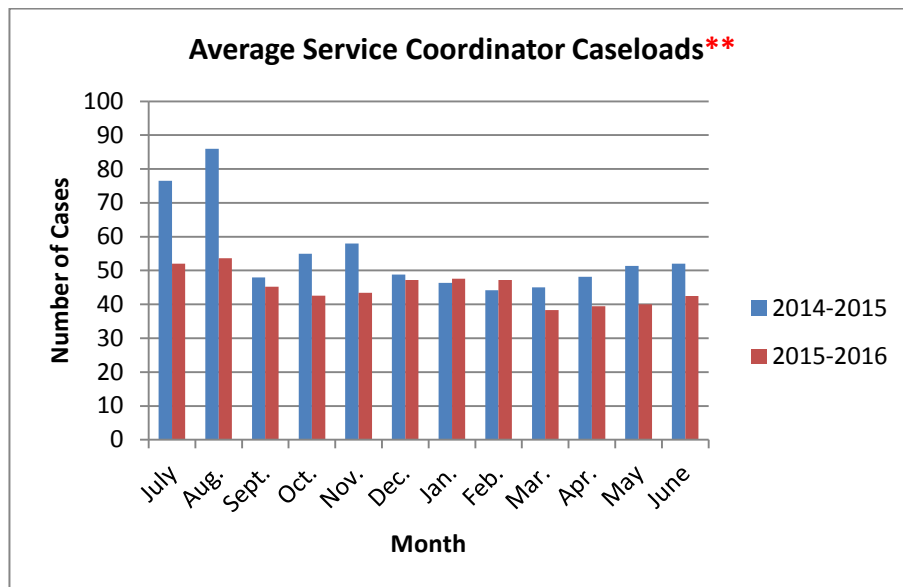
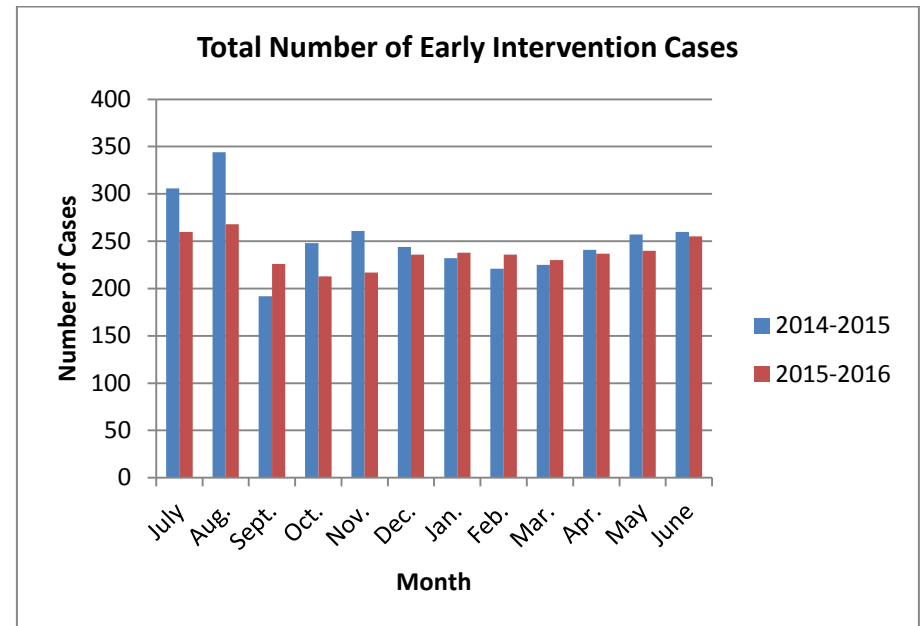
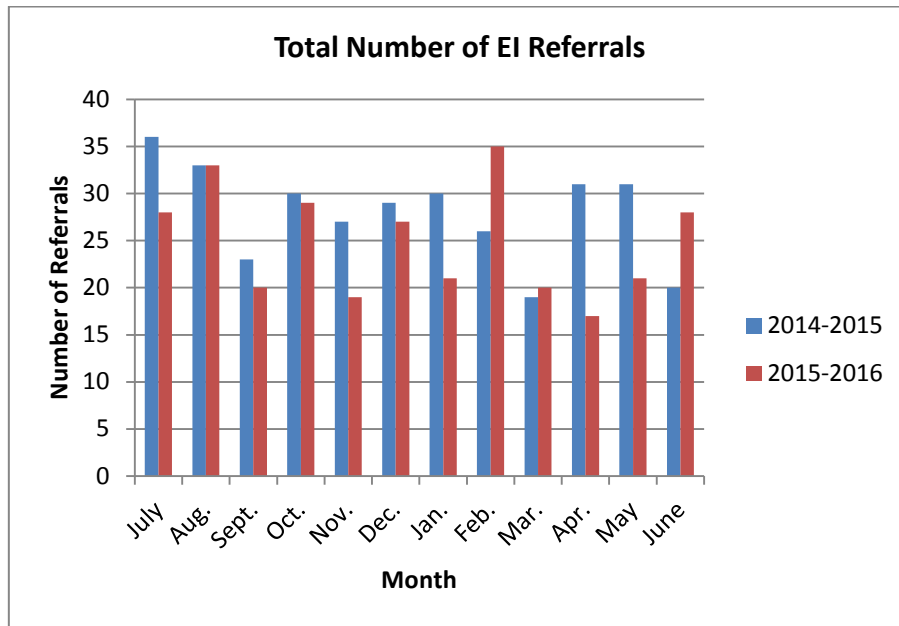
- Debbie Thomas attended the S²AY Network meeting in PennYan on 8/2/16
- Debbie and Barb participated in a Local Determinations Webinar offered by the Bureau of Early Intervention (BEI) on 8/4/16
- Debbie met with Hear 2 Learn, a CSCN Agency Provider based in Syracuse on 8/5/16
- Debbie attended the Goal Writing for Preschool IEP Workshop on 8/10/16
- Debbie participated in the Health Fair at Franziska Racker Centers on 8/11/16
- Debbie and Barb participated in the Procedural Safeguards Webinar offered by BEI on 8/17/16
- Debbie & Barb participated in the All-County Conference call with BEI on 8/25/16

Other

- Mary Gitlin & Debbie Thomas participated at the Health Fair at Franziska Racker Centers on 8/11/16
- Debbie & Margo attended the Mid-State CPSE/Municipal Rep Meeting in Syracuse on 8/16/16
- Debbie, Barb, Margaret Taber and Linda Taylor met with McGuinness for Preschool Medicaid Billing Changes on 8/19/16

**Children with Special Care Needs
Statistics Based on Program School Year**

June 2016 Report

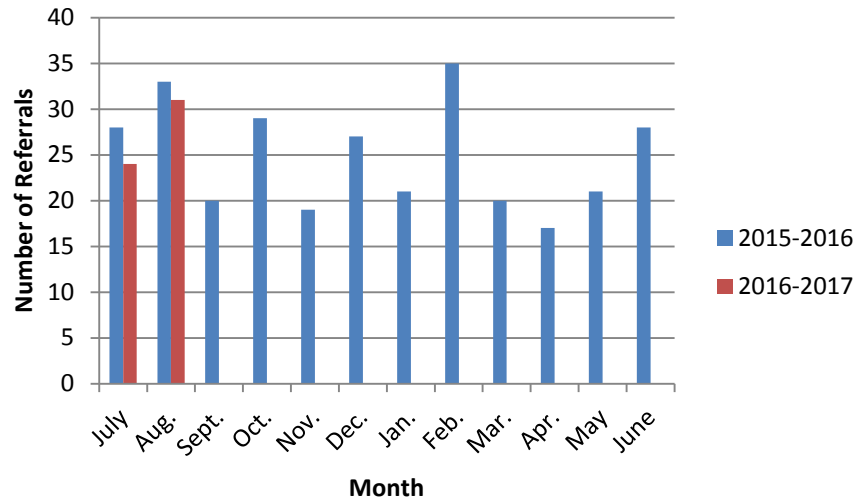


****Beginning December 2014, the number of full-time Service Coordinators increased from 4 to 5, and beginning March 2016, the number of full-time Service Coordinators increased from 5 to 6.**

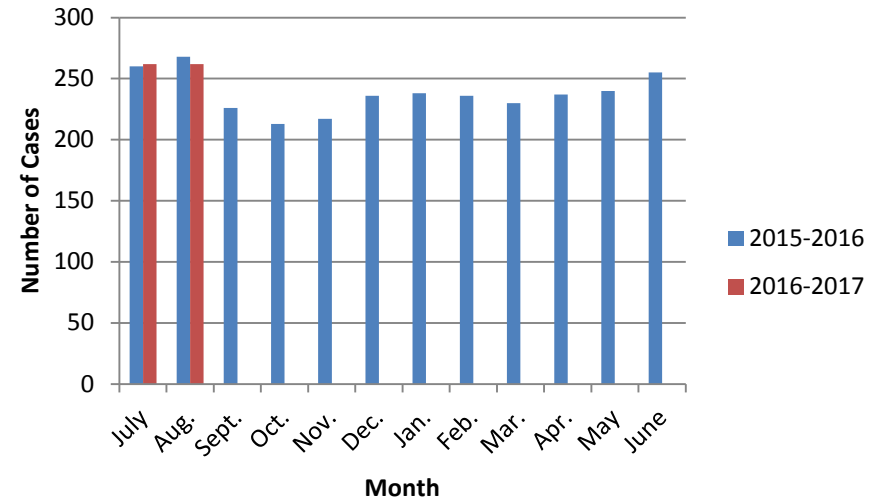
**Children with Special Care Needs
Statistics Based on Program School Year**

July/August 2016 Report

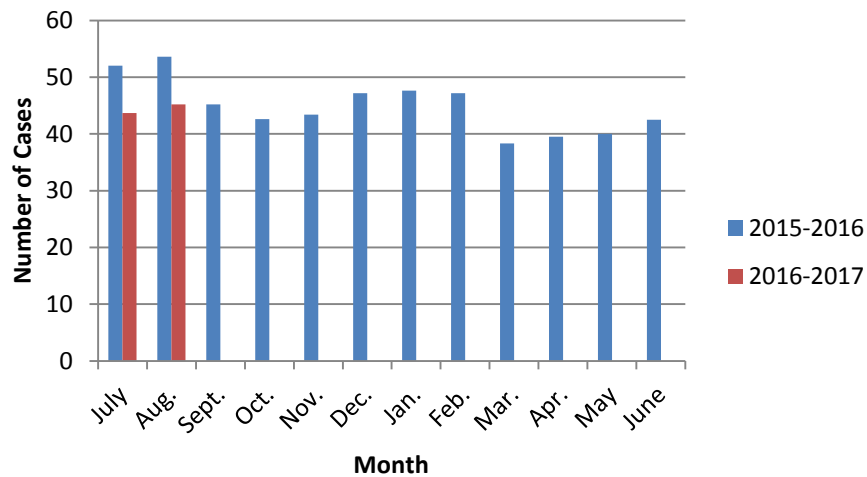
Total Number of EI Referrals



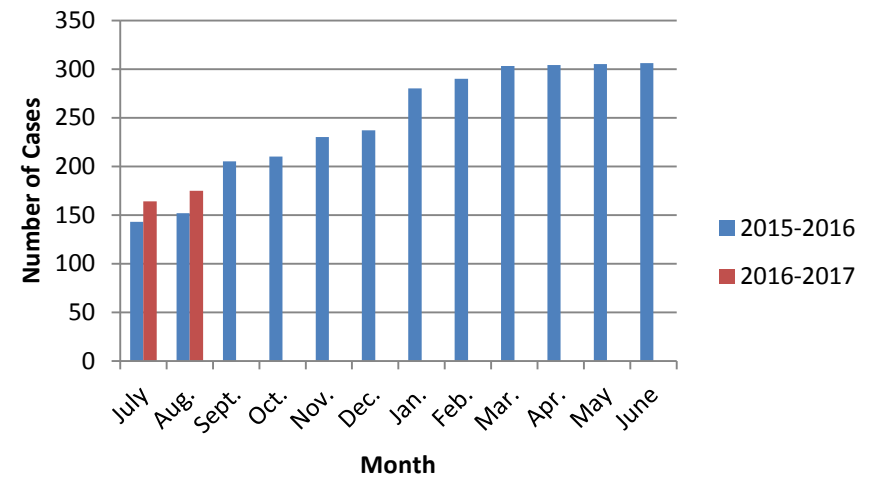
Total Number of Early Intervention Cases



Average Service Coordinator Caseloads**



Total Number of Preschool Cases



****Beginning December 2014, the number of full-time Service Coordinators increased from 4 to 5, and beginning March 2016, the number of full-time Service Coordinators increased from 5 to 6.**

**Children with Special Care Needs Division
Statistical Highlights 2016**

EARLY INTERVENTION PROGRAM

Number of Program Referrals	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2016 Totals	2015 Totals
Initial Concern/reason for referral:														
-- DSS Founded Case	3	1	1	1		1		3					10	19
-- Gestational Age		1	1		1	1	1	1					6	3
-- Gestational Age & Hearing													0	0
-- Cognitive Delay							1						1	0
-- Global Delays				1		1							2	6
-- Hearing						1							1	0
-- Physical													0	0
-- Feeding	1	3	1	1			1						7	16
-- Feeding & Gross Motor								1					1	0
-- Feeding & Hearing													0	1
-- Feeding & Social Emotional		1											1	0
-- Gross Motor	5	7	3	4	4	10	8	5					46	58
-- Gross Motor & Feeding				1		2							3	2
-- Gross Motor & Fine Motor													0	2
-- Gross Motor & Social Emotional		1											1	0
-- Fine Motor													0	0
-- Social Emotional		1				1	1						3	10
-- Social Emotional & Adaptive													0	1
-- Speech	8	16	12	6	14	11	7	13					87	153
-- Speech & Adaptive													0	0
-- Speech & Cognitive													0	2
-- Speech & Feeding				1			1						2	2
-- Speech & Fine Motor													0	3
-- Speech & Hearing													0	0
-- Speech & Gross Motor		3						4					7	10
-- Speech & Sensory				1	1								2	2
-- Speech & Social Emotional	2		2					2					6	10
-- Adaptive													0	0
-- Adaptive/Feeding													0	0
-- Adaptive/Sensory													0	2
-- Vision													0	0
-- Qualifying Congenital / Medical Diagnosis	2			1	1		2	1					7	3
-- Child Find (At Risk)		1					2	1					4	8
Total Number of Early Intervention Referrals	21	35	20	17	21	28	24	31	0	0	0	0	197	313

Caseloads														
Total # of clients qualified and receiving svcs	201	187	200	218	217	230	225	223						
Total # of clients pending intake/qualification	37	49	30	19	23	25	37	48						
Total # qualified and pending	238	236	230	237	240	255	262	271	0	0	0	0		
Average # of Cases per Service Coordinator	47.6	47.2	38.3	39.5	40.0	42.5	43.7	45.2	0.0	0.0	0.0	0.0		

**Children with Special Care Needs Division
Statistical Highlights 2016**

EARLY INTERVENTION PROGRAM

Family/Client visits	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2016 Totals	2015 Totals
-- Intake visits	20	34	17	13	17	39	17	28					185	272
-- IFSP Meetings	42	27	49	40	43	46	32	30					309	523
-- Amendments	33	12	12	13	10	12	9	10					111	175
-- Core Evaluations	24	15	31	21	12	19	17	17					156	278
-- Supplemental Evaluations	4	3	10	6	4	3	9	3					42	66
-- DSS Visit	1	0	2	4	0	0	0	0					7	25
-- EIOD visits	9	1	9	3	4	13	16	10					65	79
-- Observation Visits	39	27	40	45	47	20	35	44					297	314
-- CPSE meetings	8	4	5	5	4	9	12	9					56	79
-- Program Visit	0	0	2	0	1	1	0	0					4	8
-- Family Training/Team Meetings	0	0	0	1	0	1	1	0					3	6
-- Transition meetings	18	4	8	5	17	14	19	8					93	92
-- Safe Care Visits	9	7	1	2	2	2	1	2					26	
-- Other Visits	2	0	0	0	3	2	2	4					13	24
IFSPs and Amendments														
# of Individualized Family Service Plans Completed	42	27	49	37	43	46	32	30					306	523
# of Amendments to IFSPs Completed	46	14	16	22	15	15	9	25					162	217
Services and Evaluations Pending & Completed														
Children with Services Pending														
-- Audiological	0	0	0	0	0	0	0	0						
-- Feeding	0	1	1	0	0	0	0	0						
-- Nutrition	0	0	0	0	0	0	0	0						
-- Occupational Therapy	3	3	5	6	5	4	6	3						
-- Physical Therapy	0	0	0	0	1	0	0	1						
-- Social Work	1	0	1	1	0	0	0	0						
-- Special Education	0	2	1	1	1	0	0	0						
-- Speech Therapy	5	13	11	10	9	1	0	2						
# of Supplemental Evaluations Pending	7	17	7	8	6	9	5	8						
Type:														
-- Audiological	4	7	2	1	2	3	0	4						
-- Developmental Pediatrician	0	1	0	4	1	1	1	1						
-- Diagnostic Psychological	1	1	1	1	0	1	0	0						
-- Feeding	1	2	1	0	0	0	0	1						
-- Physical Therapy	0	0	1	1	0	0	0	0						
-- Speech	1	2	1	0	1	1	3	0						
-- Occupational Therapy	0	4	1	1	2	3	1	2						
-- Vision	0	0	0	0	0	0	0	0						
-- Other	0	0	0	0	0	0	0	0						

**Children with Special Care Needs Division
Statistical Highlights 2016**

EARLY INTERVENTION PROGRAM

Services and Evaluations Pending & Completed (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2016 Totals	2015 Totals
# of Supplemental Evaluations Completed	4	3	11	7	5	4	12	6					52	98
Type:														
-- Audiological	0	2	5	0	0	1	0	2					10	13
-- Diagnostic Psychological	0	0	0	0	0	0	1	0					1	9
-- Developmental Pediatrician	0	0	0	1	0	0	0	0					1	2
-- Feeding	0	0	2	1	0	0	0	0					3	9
-- Occupational Therapy	3	1	2	3	3	3	8	2					25	39
-- Physical Therapy	0	0	0	0	2	0	2	1					5	7
-- Speech Therapy	1	0	2	2	0	0	1	1					7	19
-- Vision	0	0	0	0	0	0	0	0					0	0
-- Other	0	0	0	0	0	0	0	0					0	0
Diagnosed Conditions														
Autism Spectrum														
-- Children currently diagnosed:	3	3	3	4	5	4	4	4						
-- Children currently suspect:	16	15	18	19	19	21	22	23						
Children with 'Other' Diagnosis														
-- Arthrogryposis	1	1	1	1	1	0	1	1						
-- Brain Anomalies	2	2	2	1	1	1	1	1						
-- Bronchopulmonary Displasia (BPD)	2	3	2	1	2	2	2	2						
-- Cardiac Anomaly	1	2	1	3	2	2	2	2						
-- Cerebral Palsy (CP)	2	1	2	3	3	4	4	3						
-- Chromosome Abnormality	2	1	1	1	1	1	1	1						
-- Cleft Lip/Palate	2	3	3	3	3	3	2	2						
-- Congenital Scoliosis	1	1	0	1	1	1	1	1						
-- Crouzon Syndrome	0	0	0	0	0	0	0	1						
-- Cystic Hygroma	0	1	1	1	1	1	0	0						
-- Down Syndrome	2	2	2	4	3	3	3	5						
-- Erb's Palsy	1	0		0	0	0	0	0						
-- Exotropia	0	0	0	1	0	0	0	0						
-- Eye Disorder	0	0	0	0	1	0	0	0						
-- Failure to Thrive	1	0	1	1	1	2	1	2						
-- Feeding Difficulties	2	3	1	16	16	15	14	15						
-- Hearing Loss	2	3	3	5	4	5	5	4						
-- Hydrocephalus	1	0	1	0	0	0	0							
-- Hydronephrosis	1	1	1	1	1	2	2	3						
-- Hypotonia	1	1	0	6	2	2	3	2						
-- Macrocephaly	1	1	0	0	0	0	0	0						
-- Microcephaly	0	0	0	1	1	1	1	1						
-- Pierre Robin Syndrome	1	1	1	0	0	0	0	0						
-- Plagiocephaly	1	1	0	1	1	1	1	2						
-- Prematurity	20	16	15	25	25	29	26	27						
-- Reflux	0	0	0	3	3	0	0	0						
-- Sleep Apnea	0	0	0	1	0	0	0	0						
-- Spina Bifida	1	1	1	1	1	1	1	1						
-- Torticollis	3	2	3	7	5	5	6	7						
-- Transposition of Great Arteries (TGA)	0	0	0	0	1	0	0	0						

**Children with Special Care Needs Division
Statistical Highlights 2016**

EARLY INTERVENTION PROGRAM

Early Intervention Discharges														
-- To CPSE	21	2	0	1	0	0	1	46					71	78
-- Aged out	2	1	1	0	1	0	1	1					7	12
-- Declined	1	1	3	3	1	2	1	2					14	22
-- Skilled out	0	3	1	6	3	5	5	3					26	44
-- Moved	1	0	2	2	2	2	4	4					17	31
-- Not Eligible	4	9	6	11	4	4	4	3					45	92
-- Other	0	4	1	3	1	2	3						14	9
Total Number of Discharges	29	20	14	26	12	15	19	59	0	0	0	0	194	288
Child Find														
Total # of Referrals	0	1	0	0	1	0	2	2					6	15
Total # of Children in Child Find	12	13	12	12	13	8	9	7						
Total # Transferred to Early Intervention	1	0	1	0	0	0	0	1					3	3
Total # of Discharges	3	0	0	0	0	6	1	3					13	6

**Children with Special Care Needs Division
Statistical Highlights 2016**

PRESCHOOL SPECIAL EDUCATION PROGRAM

Clients Qualified and Receiving Services	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2016 Totals	2015 Totals
Children per School District														
-- Ithaca	154	162	165	162	161	157	95	96						
-- Dryden	38	40	41	45	46	49	23	29						
-- Groton	26	25	23	23	23	23	10	10						
-- Lansing	30	30	31	31	32	32	15	15						
-- Newfield	22	23	29	31	31	31	13	15						
-- Trumansburg	6	6	10	8	8	10	6	8						
-- Spencer VanEtten	1	1	1	1	1	1	1	1						
-- Newark Valley	0	0	0	0	0	0	0	0						
-- Odessa-Montour	1	1	1	1	1	1	0	0						
-- Candor	0	0	0	1	0	0	0	0						
-- Moravia	1	1	1	0	1	1	1	1						
-- Cortland	1	1	1	1	1	1	0	0						
Total # of Qualified and Receiving Services	280	290	303	304	305	306	164	175	0	0	0	0		

Services Provided	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	Totals	Totals
Services Received by Discipline														
-- Speech Therapy (individual)	174	179	185	184	185	185	70	76						
-- Speech Therapy (group)	5	11	12	11	11	10	0	0						
-- Occupational Therapy (individual)	60	64	66	68	71	69	40	43						
-- Occupational Therapy (group)	1	1	3	2	2	2	2	2						
-- Physical Therapy (individual)	32	32	33	34	34	34	10	10						
-- Physical Therapy (group)	2	2	2	2	2	2	0	0						
-- Transportation														
-- Birnie Bus	25	24	25	25	25	25	19	21						
-- Ithaca City School District	43	43	43	43	42	41	41	40						
-- Parent	1	1	2	2	2	2	0	0						
-- Service Coordination	33	34	33	33	34	35	17	17						
-- Counseling (individual)	49	51	55	54	57	55	31	31						
-- Counseling (group)	0	0	0	0	0	3	0	0						
-- 1:1 (Tuition Program) Aide	7	7	8	9	9	9	9	9						
-- Special Education Itinerate Teacher	20	19	28	25	26	27	15	17						
-- Parent Counseling	19	21	22	21	22	24	8	9						
-- Program Aide	3	3	3	3	4	4	0	0						
-- Teaching Assistant	5	5	5	5	5	5	4	4						
-- Psychological Services	0	0	0	0	0	0	0	0						
-- ASL Interpreter	0	0	0	0	0	0	0	0						
-- Audiological Services	2	2	2	1	1	1	0	0						
-- Teacher of the Deaf	1	1	1	1	1	1	1	1						
-- Auditory Verbal Therapy	0	0	0	0	0	0	0	0						
-- Teacher of the Visually Impaired	0	0	0	0	0	0	0	0						
-- Nutrition	1	1	1	1	1	1	1	1						
-- Assistive Technology Services	1	2	3	5	5	6	0	0						
-- Skilled Nursing	2	2	2	3	3	3	2	2						
-- Vision	1	1	1	1	1	1	0	0						
Total # of children rcvg. home based related svcs.	211	221	233	234	236	238	103	113						

**Children with Special Care Needs Division
Statistical Highlights 2016**

PRESCHOOL SPECIAL EDUCATION PROGRAM

Number of Children Served Per School District Attending Tuition Based Programs	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2016 Totals	2015 Totals
-- Ithaca	43	44	44	44	43	42	41	40						
-- Cortland	1	1	1	1	1	0	0	0						
-- Dryden	10	9	9	9	9	9	6	7						
-- Groton	4	4	4	4	4	4	4	4						
-- Lansing	6	6	6	6	6	6	5	5						
-- Newfield	4	4	4	4	4	4	3	4						
-- Trumansburg	0	0	1	1	1	1	1	1						
-- Odessa-Montour	0	0	0	0	0	0	0	0						
-- Spencer VanEtten	0	0	0	0	0	0	0	0						
-- Moravia	1	1	1	1	1	1	1	1						
-- # attending Franziska Racker Centers	39	37	38	37	37	36	30	32						
-- # attending Ithaca City School District	30	32	32	33	32	32	31	30						
Total # attending Special Ed Integrated Tuition Progr.	69	69	70	70	69	68	61	62	0	0	0	0		

Municipal Representation Committee on Preschool Special Education														
-- Ithaca	1							1					2	42
-- Dryden													0	18
-- Groton			1										1	0
-- Lansing													0	3
-- Newark Valley													0	0
-- Newfield	5												5	4
-- Odessa													0	0
--Trumansburg													0	3

ENVIRONMENTAL HEALTH DIVISION
<http://www.tompkinscountyny.gov>

Ph: (607) 274-6688
Fx: (607) 274-6695

ENVIRONMENTAL HEALTH HIGHLIGHTS July 2016

Rabies Control Program

There were two confirmed cases of rabies in Tompkins County during July 2016. A bat that was killed by the family dog tested positive for rabies. The dog had an up to date rabies vaccination, and therefore only required a booster vaccination. A woodchuck also tested positive for rabies after it was brought to Cornell by a county resident. Both the county resident and a student at Cornell received post exposure treatment.

Tompkins County would like to remind the public that all mammals have the ability to contract and transmit rabies. Should you encounter wildlife that appears to be sick or injured, it is best to contact the DEC, a Nuisance Wildlife Control Officer, or a wildlife rehabilitation specialist rather than handling the animal yourself. They are trained in regards to proper handling of wildlife, and can safely remove and transport these animals, minimizing the risk of human exposure to rabies.

Key Data Overview				
	This Month	YTD 2016	YTD 2015	TOTAL 2015
Bites¹	31	141	92	230
Non Bites²	26	58	24	72
Referrals to Other Counties	6	31	15	26
Submissions to the Rabies Lab	19	93	126	207
Human Post-Ex Treatments	11	30	33	93
Unvaccinated Pets 6-Month Quarantined³	0	1	2	2
Unvaccinated Pets Destroyed⁴	1	6	1	1
Rabid Animals (Laboratory Confirmed)	2	5	5	13

¹"Bites" include all reported bites inflicted by mammals and any other wounds received while saliva is present.

²"Non-bites" include human exposures to saliva of potentially rabid animals. This also includes bats in rooms with sleeping people or young children where the bat was unavailable for testing.

³When an otherwise healthy, unvaccinated pet has contact with a rabid animal, or suspect rabid animal, that pet must be quarantined for 6 months or euthanized. Quarantine must occur in a TCHD-approved facility (such as a kennel) at the owner's expense. If the pet is still healthy at the end of 6 months, the exposure did not result in rabies and the pet is released.

⁴ Pets must be euthanized if they are unvaccinated and have been in contact with a rabid or suspect rabid animal and begin to display signs consistent with rabies. Alternatively, a pet is euthanized if a prescribed 6-month quarantine cannot be performed or the owners elect euthanasia instead of quarantine.

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2016	YTD 2015	Total 2015	By TCHD	By Cornell	Totals		Mo	YTD 2016	YTD 2015	Total 2015
							Mo	YTD				
Cat	12	43	43	96	0	0	0	8	0	0	0	1
Dog	18	89	79	125	0	0	0	4	0	0	0	0
Cattle	0	0	0	0	0	0	0	1	0	0	0	0
Horse/Mule	0	0	0	0	0	1	1	1	0	0	0	0
Sheep/Goat	0	0	0	0	0	0	0	1	0	0	0	0
Domestic	0	1	2	2	0	0	0	2	0	0	0	0
Raccoon	0	1	1	2	1	0	1	7	0	2	2	3
Bats	0	0	2	3	15	1	16	56	1	1	1	7
Skunks	1	1	0	0	0	0	0	1	0	1	0	0
Foxes	0	0	0	0	0	0	0	2	0	0	1	1
Other Wild	0	6	0	2	0	1	1	10	1	1	1	1
Totals	31	141	127	230	16	3	19	93	2	5	5	13

Food Program

The results of food service establishment inspections conducted in Tompkins County can be viewed directly on the Environmental Health website (<http://www.tompkinscountyny.gov/health/eh/food/index>). Inspections can be sorted to meet the needs of the viewer (by facility, date, etc.) by clicking on the column heading of interest. This is a valuable tool for easily providing information to the public.

Routine facility inspections are conducted to protect public health. The inspections are made without advance notice to ensure that food processes are adequate, safe, and meet code requirements. It is important to keep in mind that inspections are only a "snapshot" in the entire year of a facility's operation and they are not always reflective of the day-to-day operations and overall condition of the operation.

The following inspections were conducted with no critical violation(s) noted:

Barnes & Noble Booksellers #2122, C-Ithaca
 Beverly J. Martin – Summer Feed, C-Ithaca
 Boatyard Grill, C-Ithaca
 Cass Park Concessions, C-Ithaca
 Congers MHP – Summer Feed, T-Dryden
 Country Acres MHP – Summer Feed, T-Dryden
 CU-Robert Purcell Dining & Summer Feed, T-Ithaca
 CU-Trillium Dining & Summer Feed, C-Ithaca
 Downtown Children's Center, C-Ithaca
 Enfield Community Day Camp – Summer Feed, T-Enfield
 Fat Jack's BBQ, C-Ithaca
 First Baptist Church of Ithaca, C-Ithaca
 First Presbyterian Church of Ithaca, C-Ithaca
 GIAC Day Camp – Summer Feed, C-Ithaca
 GIAC Kitchen, C-Ithaca
 ICSD – Boynton Middle School Summer Feed, C-Ithaca
 Just Desserts, T-Ithaca
 Lansing Pizzeria, T-Lansing
 Level B, C-Ithaca
 Little Creek MHP – Summer Feed, V-Dryden

Loco/Luna – Grassroots Festival, C-Ithaca
 Lonacakes, V-Cayuga Heights
 Mate Factor Café, C-Ithaca
 Mental Health Association of Tompkins County – Summer Feed, C-Ithaca
 Northside Community Center - Summer Feed, C-Ithaca
 Not My Dads – Grassroots Festival, V-Trumansburg
 Purity Ice Cream, C-Ithaca
 Rogues Harbor Steak & Ale, T-Lansing
 Roy Josef Cuban Food, Throughout Tompkins
 The Rusty Oven, Throughout Tompkins
 Solaz, Throughout - Tompkins
 Southside Community Center, C-Ithaca
 St. Pauls Nursery School – Summer Feed, C-Ithaca
 TC Action – Groton, V-Groton
 Wendy's, C-Ithaca

The Hazard Analysis Critical Control Point (HACCP) Inspection is an opportunity for the establishment to have the health department review food processes in the facility to make sure that all potential hazards are identified and to assure that the best food safety practices are being used.

No HACCP inspections were conducted this month.

Re-Inspections are conducted at any establishments that had a critical violation(s) to ensure that inadequate or unsafe processes in a facility have been corrected.

The following re-inspections were conducted with no violations noted:

Applebee's Neighborhood Bar & Grill, V-Lansing
Ciao!, V-Lansing
Heights Café, V-Cayuga Heights
Om Nom Nomlettes / That's Crepe, Throughout
Tompkins

Overlook Community Space – Summer Feed, C-Ithaca
Roy Josef Cuban Food, Throughout Tompkins
Salt of the Earth Catering, Throughout Tompkins
Thai Palace, Throughout Tompkins

Critical violations may involve one or more of the following: the condition of food (e.g. food that may be at improper temperatures on delivery or damaged by rodents), improper food cooking and storage temperatures (e.g. food cooked to and/or held at improper temperatures), improper food preparation practices (e.g. preparing ready-to-eat foods with bare hands), and water and/or sewage issues (e.g. low disinfection levels in the water system). These critical violations relate directly to factors that could lead to food related illness.

Critical Violations were found at the following establishments:

Macro Mamas, Throughout Tompkins

Potentially hazardous foods are not kept at or below 45°F during cold holding. Product for service was observed to be at 48-52°F. The product was rapidly chilled to 45°F or less before use.

Taughannock Farms Inn, T-Ulysses

Cooked or prepared foods were subjected to cross-contamination from raw foods. Storage was rearranged during the inspection.

Overlook Community Space – Summer Feed, C-Ithaca

An accurate thermometer was not available on site for use.

Razorback BBQ, Throughout Tompkins

An accurate thermometer was not available to evaluate potentially hazardous food temperatures.

On the Street, C-Ithaca

Enough hot holding equipment was not operated to keep hot foods above 140°F during hot holding. Product in a hot holding unit was observed to be at 85°F. Product was rapidly reheated to 165°F or above before use.

Spicy Asian, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 52°F. The product was rapidly chilled to 45°F or less before use.

Cornell Child Care Center, C-Ithaca

Toxic chemicals were improperly stored so that contamination of food could occur. Storage was rearranged during the inspection.

Saigon Kitchen, Grassroots Festival

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Products in two separate coolers were held at 50-54°F and 50°F. The products were

removed from service and rapidly chilled to 45°F or less before use. During a re-inspection products in a walk-in cooler were observed to be at 62°F, and products in a preparation cooler were observed to be at 59°F. Board of Health action will be initiated.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 18 temporary permits.

Temporary food operation inspections are conducted to protect public health. The inspections are made without advance notice to ensure that the food processes at the event are adequate, safe, and meet code requirements. The operation must correct Critical Violations during the inspection. When a Temporary Food Operation has Critical Violation/s, a re-inspection is conducted when the event is longer than one day.

The following inspections were conducted with no violation(s) noted:

Blue Moon Events – Coffee Stand, Grassroots Festival
Blue Moon Events – Fry Bread Stand, Grassroots Festival
Blue Moon Events – Smoothie Trailer, Grassroots Festival
Cayuga Chimes Women's Barbershop Chorus BBQ, C-Ithaca
Ista's Native American Indian Food and Dance Group, Grassroots Festival
Macdonald Farms, Grassroots Festival
New York Pizzeria, Grassroots Festival

Critical Violations were found at the following establishments:

Arthur E. Bouton Post 770, Grassroots Festival

Potentially hazardous food was held at an improper temperature. Product in hot holding was observed to be at 114-135°F. The products were rapidly reheated to 165°F or above before return to service. A re-inspection was satisfactory.

Real Falafel, Grassroots Festival

Potentially hazardous food was held at an improper temperature. Product for customer service was observed to be at 68°F. The product was removed from service and rapidly chilled to 45°F or less before use. A re-inspection was satisfactory.

Stonecat Café, Grassroots Festival

Potentially hazardous food was held at an improper temperature. Product in hot holding was observed to be at 118°F. The product was removed from service and rapidly reheated to 165°F or more before use. A re-inspection was satisfactory.

Outback Kates, Grassroots Festival

Potentially hazardous food was held at an improper temperature. Product in a cold holding unit was observed to be at 50-52°F. The product was removed from service and rapidly chilled to 45°F or less before use. A re-inspection was satisfactory.

Lao Village, Grassroots Festival

Potentially hazardous food was held at an improper temperature. Products in two cold holding units were observed to be at 56°F. The products were removed from service and rapidly chilled to 45°F or less before use. Products in hot holding were observed to be at 114-132°F. The products were reheated to 165°F or higher before use. During a re-inspection products were observed in a freezer at 65-70°F. Board of Health action will be initiated.

Finger Lakes Grassroots Festival 2016, Grassroots Festival

Products in a cold holding unit were observed to be at 56°F. The products were removed from service and rapidly chilled to 45°F or less before use. Products on a counter for customer service were observed to be at 50-61°F. The products were removed from service and rapidly chilled to 45°F or less before use. Temperature logs required by previous Board of Health action were observed to not be maintained at all necessary locations. During a re-inspection products on a counter for customer service were observed to be at 49-57°F. Board of Health action will be initiated.

Pre-Operational inspections are conducted, following a thorough review of proposed plans, at new or extensively remodeled facilities to ensure code compliance prior to opening to the public.

The following pre-operational inspections were conducted:

Mix Social Dining, C-Ithaca

Plans Approved:

Ithaca Marriott, C-Ithaca

New Permits Issued:

Wide Awake Bakery, Throughout Tompkins

The Food Protection Program received and investigated four complaints related to issues and/or problems at permitted food service establishments.

Engineering Plans Approved

- Diebler Apartments, Arsenic Control Engineering Report, Dryden-T

One plan for cross-connection control to protect municipal water systems from hazardous connections was approved this month.

Problem Alerts/Emergency Responses

- A Boil Water Order was issued to Burns Road Apartments, Town of Caroline, on June 16, 2016, and re-issued on 7/21/16. The operator switched water source to the emergency well because approved well was having issues with colloidal clay. Boil Water Order will remain in effect until emergency well is tested, permanent connection to the system is made and the chlorine system is stabilized.

Healthy Neighborhoods Program

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2016	YTD 2015	Total 2015*
# of Initial Home Visits	50	195	217	406
# of Revisits	10	70	93	141
# of Asthma Homes (initial)	5	28	38	71
# of Homes Approached	151	374	334	888

*Covers the calendar year (January through December)

Updates:

- Maya Puleo began working as Project Assistant for the program on July 5, 2016. She is great asset to the program. She recently graduated from Allegheny College with a major in Global Health Studies.
- HNP is now fully staffed as proposed in the 2016-17 workplan. With the increase in staff, we have significantly increased the number of monthly home visits.

Outreach

- On July 5, Samantha and Maya conducted outreach at the Immaculate Conception food pantry (50 reached, 1 visit)
- On July 13, Shannon and Maya conducted outreach at the Baptized Church of Jesus Christ food pantry (15 reached, 2 visits) and the Ithaca Kitchen Cupboard (15 reached, 2 visits).
- On July 14, Maya, Pat, and Shannon attended the mobile food pantry at the Enfield Community Center (15 reached, 3 visits).
- On July 16, Maya conducted outreach at the Salvation Army mobile food pantry (50 reached, 8 visits) and on July 21 at the Freeville mobile food pantry (40 reached, 0 visits).
- On July 22, Pat provided information at the Salvation Army food pantry (20 reached, 4 visits).
- On July 26, Shannon distributed HNP information at the Newfield mobile food pantry (20 reached, 5 visits).
- On July 30, Maya attended the Ithaca Child Safety event (3 reached).
- On July 27, Samantha and Shannon met with Susan Dunlop in Health Promotion, Carrie Westlake from Cayuga Medical Center, and Beth Harrington from Office of Emergency Response to discuss the Tompkins County Asthma Coalition, Healthy Lungs.

Childhood Lead Program

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2016	YTD 2015	TOTAL 2015
A: Active Cases (total referrals):				
A1: # of Children w/ BLL>19.9ug/dl	0	0	0	1
A2: # of Children w/ BLL 10-19.9ug/dl	0	0	1	3
B: Total Environmental Inspections:				
B1: Due to A1	0	0	0	1
B2: Due to A2	0	0	2	4
C: Hazards Found:				
C1: Due to B1	0	0	0	1
C2: Due to B2	0	0	2	4
D: Abatelements Completed:	0	0	1	2
E: Environmental Lead Assessment Sent:	0	0	1	4
F: Interim Controls Completed:	0	0	0	0
G: Complaints/Service Requests (w/o medical referral):	9	90	34	61
H: Samples Collected for Lab Analysis:				
- Paint	0	1	1	1
- Drinking Water	0	0	0	1
- Soil	0	1	1	2
- XRF	0	1	1	3
- Dust Wipes	0	2	2	4
- Other	0	0	0	0

ENVIRONMENTAL HEALTH DIVISION
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ENVIRONMENTAL HEALTH HIGHLIGHTS August 2016

Outreach and Division News (July and August)

The Drought: The New York State Department of Environmental Conservation (NYSDEC) issued a drought “watch” for all of New York State, with Tompkins County moving from “severe drought” conditions in July to “extreme drought” at the beginning of September. Fall Creek and Six Mile Creek, which supply drinking water to Cornell University and the City of Ithaca, have reached record low levels during this time period. Precipitation from March through June was the lowest on record for Ithaca. According to the National Weather Service, precipitation continues to be about 25% of normal.

Environmental Health has generally been meeting weekly or biweekly since July with Cornell University Public Water Supply, the City of Ithaca, and the Southern Cayuga Intermunicipal Water Commission (SCLIWC), commonly called Bolton Point, to discuss water supply conditions and to develop and evaluate options. NYSDOH, NYSDEC and Tompkins County DOER (Department of Emergency Response) were involved at various times.

There is concern about the continuing ability of Fall Creek and Six Mile Creek to meet the water supply demands of Cornell University and the City of Ithaca. Bolton Point has sufficient water for their needs but was operating near peak production in July and August. Cornell University and the City urged voluntary water conservation in July. Cornell later upgraded their requirements to mandatory limited water restrictions. TCHD issued a press release on July 21 urging everyone to conserve water.

EH has worked with Cornell University, the City of Ithaca, and Bolton Point to evaluate water supply options. The City has refined their evaluation of the water supply in their reservoir and estimate that there is a minimum of 30 day supply if water stops flowing over the dam. Significant water conservation measures have been implemented by both Cornell and the City. Cornell is using non-potable water from the intake at their Lake Source Cooling facility for almost all of the irrigation needs on their water system. Cornell also provided information on the need for water conservation to incoming students. The City identified and corrected a significant leak at Treman Marina. Additionally, they are using non-potable water for their golf course and new plantings on the Commons. Ithaca College, which is on Bolton Point water, also implemented water conservation measures.

Cornell University brought in O'Brien and Gere to help develop and evaluate options. Options currently being implemented include accelerating construction and use of additional water filtration membranes at the City of Ithaca to increase their production capacity and improvements at selected interconnections for the water suppliers. Other options including modifications to the Bolton Point treatment plant to increase production capacity and treatment of water from the Lake Source Cooling facility were considered but are not needed for current conditions.

Twice during this period, TCHD has evaluated the need to recommend an Emergency Declaration by the County due to the extremely low flow in Fall Creek and/or Six Mile Creek. On July 25, the City of Ithaca was withdrawing more water that was flowing in Six Mile Creek. At times Cornell University has also been withdrawing close to or all of the flow in Fall Creek. Subsequent rains have currently been sufficient to delay the need for an Emergency Declaration; however, preparations are proceeding in case this is needed as the drought continues. The National Weather Service expects drought conditions in central New York will continue or expand slightly. At a meeting on September 9 with the water suppliers, all three reported that water conservation measures have been effective and water demand is noticeably lower than normal for September.

The drought is affecting all of Tompkins County. The USDA Farm Service Agency (FSA) is promoting and implementing measures for area farmers. These include a Livestock Compensation Program for farmers who were forced to move animals out of pasture. Emergency low interest loans are currently available and FSA has requested Emergency Conservation Program Funding for drilling wells, subject to approval by Congress.

EH has received calls from concerned residents as groundwater levels continue to fall as the drought continues, creating water supply issues for users on wells. Information on the drought is available on our website: www.TompkinsCountyNY.gov/health/eh/water/drinking

City of Ithaca Water Quality Violations: Beginning sometime in late-June, the City of Ithaca received hundreds of complaints from residents that their water was discolored. The discoloration varied from slightly discolored to highly turbid water. The City responded by flushing water mains and modifying treatment processes. In a conference call on July 7 and letter dated July 8, EH discussed possible causes with the City and NYSDOH and outlined additional sampling requirements for iron, manganese, orthophosphate, color, temperature, and turbidity.

Various reasons for the discoloration were evaluated, and the cause was determined to be elevated levels of manganese. Because of the drought, ground water makes up a much larger fraction of the flow in Six Mile Creek. There are more minerals in groundwater than surface runoff, thus contributing to higher concentrations of iron and manganese in the City's water supply.

The City started treating the water with sodium permanganate at the intake at the 60' dam. This oxidizes the soluble iron and manganese in the water, allowing the City to precipitate out these minerals at the treatment plant. Until the effective treatment dose was determined, elevated manganese contributed to discoloration at various locations in the City water supply, sometimes precipitating out after the treatment plant. In early August, the chemical feed needed to correct the problem was successfully achieved and customer complaints subsequently stopped.

Samples for manganese and other parameters required analysis by an outside laboratory. The results for samples taken in July were received by the City in August. These results and in-house turbidity monitoring showed that the City had Maximum Contaminate Concentration (MCL) violations for turbidity and manganese. EH issued a Notice of Violation to the City on August 19.

Manganese is generally considered an aesthetic concern, and the primary concern with turbidity is its effect on chlorine. City bacteriological tests have been satisfactory. The City prepared and distributed required public notices regarding the violations.

The City has recently submitted to EH their Disinfection ByProducts monitoring for the last calendar quarter. These results show an MCL violation for trihalomethanes. EH is currently drafting the official notification to the City and working with them on the required public notification. Considering improvements the City has and is currently making to their treatment facilities, we expect this to be a short-term violation with subsequent monitoring showing the City back in compliance.

Safe School Drinking Water Act: On September 6, 2016, Governor Cuomo signed the Safe School Drinking Water Act into law. Emergency regulations issued by the NYSDOH went into effect the same day. These regulations require all school districts and boards of cooperative educational services (BOCES) to test all water outlets with the potential to provide potable water for lead contamination and to implement a lead remediation plan when necessary. According to the regulations, districts will need to sample all elementary schools (Pre-K – 5th) by September 30, 2016, and all remaining schools by October 31, 2016. Sampling after January 1, 2015, will satisfy the requirement if the sampling was conducted in a manner consistent with the regulations. Districts that conducted such sampling will need to submit a waiver for approval by NYSDOH. EH will be working with Tompkins County School Districts that sampled their schools' water for lead in 2016. Currently interpretations of a potable water outlet may require some additional sampling by Tompkins County schools.

The Ithaca City School District (ICSD) has been working with its consultant, the Tompkins County Health Department, the NYSDOH and the EPA on sampling plans and has yet to test a number of its schools. The TCHD will also be conferring with the NYSDOH and Trumansburg Central School District to discuss their sampling since they did not conduct the sampling in a manner entirely consistent with the regulations.

Lead in Drinking Water at ICSD Schools: Conference calls with the Ithaca City School District (ICSD), LaBella (the consultant for the ICSD), NYSDOH, EPA, and EH were conducted on July 13th, July 27th, August 17th and August 24th. LaBella has completed the plumbing profiles and sampling plans for all of the District's schools. Portions of the high school were sampled on July 19th, the Boynton Middle School was sampled on July 20th, and the Northeast Elementary School was sampled on August 2nd. The TCHD is working with the ICSD and LaBella to determine appropriate remediation, if any, based on the results. Additionally, LaBella has submitted plans for corrosion control treatment pilot programs for Caroline and Enfield Elementary Schools. The proposals are to add an orthophosphate corrosion control inhibitor to the water at each school. These proposals are currently under review by EH.

Nate's Mobile Home Park: On July 13, Adriel Shea and Liz Cameron met at Nate's Mobile Home Park with representatives from NYSDEC and the park. NYSDEC discussed the results from the air quality testing they had previously conducted at the park. NYSDEC collected samples at selected locations and compared the results to local background samples and sampling at Pinnacles State Park. Results at one location were very slightly elevated above background. These results were well below levels of concern for human health. None of the other samples were elevated above background. Liz Cameron, Steve Maybee and Joel Scogin also met with NYSDEC in August when they discussed the results of the testing with Ithaca City Alderperson Cynthia Brock. NYSDEC expects to conduct additional testing at the park during the week of September 12.

Ithaca Journal Letter to the Editor: Skip Parr and Cynthia Mosher drafted a response (for Frank Kruppa's signature) to Rick Marsi's article *"Be kind to bats even when they're in your house,"* that was published by the Ithaca Journal on August 9, 2016. The article promoted releasing bats found in your home. The Health Department response highlighted the potential rabies exposure and discussed when bats should be submitted to the Health Department for testing. The articles can be found on the Ithaca Journal website:
<http://www.ithacajournal.com/story/news/local/2016/08/09/kind-bats-even-when-theyre-your-hosue/88484844/>
<http://www.ithacajournal.com/story/opinion/2016/08/26/guest-viewpoint-capturing-bats/89410944/>

Hydrilla: Anne Wildman and Chris Laverack attended the Local Task Force meeting and participated in the Statewide Conference Call. Hydrilla treatment has continued in the Inlet after start-up in late July. Following the Task Force's policy of adaptive management, a "bump" application of pelleted fluridone was made on 8/9/16 as monitoring results indicated that the concentration was dropping below the effective dose. In Fall Creek, observed hydrilla growth triggered the start of a 24-hour injection of endothall (contact herbicide) as well as pelleted fluridone in the backwater areas, also on 8/9/16. Thus far there have been no observations of hydrilla in the Lake itself, even though almost a thousand locations have been sampled this season, including the area where rooted plants were discovered last year and removed by hand harvesting.

Legionella: On July 25, 2016, Cynthia Mosher participated in a conference call with NYSDOH in regards to current Legionella requirements for cooling tower operators. The state will be mailing information to all registered cooling tower operators throughout the state that contains the required dates of compliance in regards to submission and implementation of operation and maintenance plans. Deadline for registration of cooling towers was September 16, 2015. Owners and operators may register cooling towers at www.ny.gov/services/register-cooling-tower-and-submit-reports.

Personnel: Shannon Constantino, one of our Education Coordinators, resigned in August and her last day of work was August 24. Maya Puleo, our Project Assistant, was promoted to Education Coordinator and began in that position August 29th. Maya is now conducting home visits and continues to be a great asset to the program.

Newfield Old Home Days: Cindy Schulte participated in community outreach by marching in the parade with other Tompkins County employees on July 30th.

Training:

Liz Cameron participated in the *"Emerging Water Quality Concerns: Pharmaceuticals & Microplastics"* lake cruise program hosted by the Floating Classroom on Wednesday evening, Sept. 7. The program took place aboard the MV Haendel. Presentations were made by Dr. Jose Lozano (City of Ithaca Waste Water Treatment Facility - IAWWTF), Dr. Susan Allen-Gil (Ithaca College) and Dr. Damian Helbling (Cornell CEE) regarding the results from a

multi-year collaborative project between IAWWTF, Ithaca College, Cornell University, USGS and Cornell Cooperative Extension.

Liz Cameron, Adriel Shea, Skip Parr, Cindy Schulte, Joel Scogin, Janice Koski, Rene Borgella, Kristee Morgan, Cynthia Mosher, Maya Puleo and Beau West attended *Clandestine Drug Lab Training* at the IHS Kulp Auditorium on September 25. The training provided awareness on the hazards associated with Clandestine Drug Laboratories including how to recognize the signs and materials used in the illicit production associated with clandestine drug labs and what to do when a suspected lab or waste from a suspected lab is encountered.

Cynthia Mosher completed the online FEMA course entitled "Animals in Disasters: Community Planning" on August 3rd.

Rabies Control Program

There were three confirmed cases of rabies in Tompkins County during August 2016. A raccoon that was killed by the family dog tested positive for the virus. The dog was current on its vaccinations and only required a booster. One bat that tested positive for rabies was found inside a home with multiple tenants. Interviews were performed and all tenants at risk were given post exposure treatment. The second confirmed rabies positive bat was found on a sidewalk; however no known human exposure to the bat occurred.

Tompkins County would like to remind the public that August and September are busy times for bats. Juveniles are beginning to fly, and all bats are preparing for winter hibernation. Should you find a bat in a bedroom where people were sleeping, in a room with a child or someone with sensory impairment due to disability or intoxication, please capture the bat and contact the Health Department. If you are confident that no humans or pets came in contact with the bat, then it is okay to release the bat.

Fall rabies clinics have been scheduled for the last week of September and the first two weeks in October for Newfield, Groton, Caroline, Trumansburg, and Ithaca.

Key Data Overview				
	This Month	YTD 2016	YTD 2015	TOTAL 2015
Bites¹	23	164	122	230
Non Bites²	74	132	69*	72*
Referrals to Other Counties	3	34	16	26
Submissions to the Rabies Lab	70	160	182	207
Human Post-Ex Treatments	41	71	85	93
Unvaccinated Pets 6-Month Quarantined³	2	3	2	2
Unvaccinated Pets Destroyed⁴	4	10	1	1
Rabid Animals (Laboratory Confirmed)	3	8	9	13

¹"Bites" include all reported bites inflicted by mammals and any other wounds received while saliva is present.

²"Non-bites" include human exposures to saliva of potentially rabid animals. This also includes bats in rooms with sleeping people or young children. *2015 data only included non-bites where the bat was unavailable for testing.

³When an otherwise healthy, unvaccinated pet has contact with a rabid animal, or suspect rabid animal, that pet must be quarantined for 6 months or euthanized. Quarantine must occur in a TCHD-approved facility (such as a kennel) at the owner's expense. If the pet is still healthy at the end of 6 months, the exposure did not result in rabies and the pet is released.

⁴ Pets must be euthanized if they are unvaccinated and have been in contact with a rabid or suspect rabid animal and begin to display signs consistent with rabies. Alternatively, a pet is euthanized if a prescribed 6-month quarantine cannot be performed or the owners elect euthanasia instead of quarantine.

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2016	YTD 2015	Total 2015	By TCHD	By Cornell	Totals		Mo	YTD 2016	YTD 2015	Total 2015
							Mo	YTD				
Cat	12	55	56	96	4	1	5	10	0	0	0	1
Dog	11	100	91	125	0	2	2	6	0	0	0	0
Cattle	0	0	0	0	0	0	0	1	0	0	0	0
Horse/Mule	0	0	0	0	0	0	0	1	0	0	0	0
Sheep/Goat	0	0	0	0	0	0	0	1	0	0	0	0
Domestic	0	1	2	2	0	3	3	5	0	0	0	0
Raccoon	0	1	1	2	1	0	1	8	1	3	2	3
Bats	0	0	2	3	47	12	59	115	2	3	5	7
Skunks	0	1	0	0	0	0	0	1	0	1	0	0
Foxes	0	0	0	0	0	0	0	2	0	0	1	1
Other Wild	0	6	2	2	0	0	0	10	0	1	1	1
Totals	23	164	154	230	52	18	70	160	3	8	9	13

Food Program

The results of food service establishment inspections conducted in Tompkins County can be viewed directly on the Environmental Health website (<http://www.tompkinscountyny.gov/health/eh/food/index>). Inspections can be sorted to meet the needs of the viewer (by facility, date, etc.) by clicking on the column heading of interest. This is a valuable tool for easily providing information to the public.

Routine facility inspections are conducted to protect public health. The inspections are made without advance notice to ensure that food processes are adequate, safe, and meet code requirements. It is important to keep in mind that inspections are only a "snapshot" in the entire year of a facility's operation and they are not always reflective of the day-to-day operations and overall condition of the operation.

The following inspections were conducted with no critical violation(s) noted:

Antlers, T-Dryden
 Beaconview MHP – Summer Feed, T-Dryden
 BOCES – Summer Feed, T-Ithaca
 Capital State Kitchen, C-Ithaca
 Cayuga Addiction Recovery Services, T-Ulysses
 Chili's Grill & Bar, C-Ithaca
 Coddington Road Community Center, T-Ithaca
 Collegetown Bagels – Collegetown, C-Ithaca
 Country Club of Ithaca, T-Ithaca
 The Dock, C-Ithaca
 Dottie's Ice Cream, T-Lansing
 Dragonfly Grille, Throughout Tompkins
 Flynn's Roadhouse Café, T-Lansing
 Freddy's Place, V-Newfield
 Friends & Pho, V-Lansing
 Groton Golf & Recreation, T-Newfield
 Groton Middle School – Summer Feed, V-Groton
 Hope's Events & Catering, V-Cayuga Heights
 Ice Cream Caboose, V-Groton
 Italian Carryout, T-Ithaca
 Ithaca Community Childcare Center, C-Ithaca

Ithaca High School – Summer Feed, C-Ithaca
 JJ's Café, V-Cayuga Heights
 K-House Karaoke, V-Lansing
 Khmer Angkor, T-Lansing
 Lian Hua, C-Ithaca
 Lincoln Street Diner, C-Ithaca
 Linda's Corner Diner, T-Lansing
 Mama Said, Throughout Tompkins
 Napoli Pizzeria, C-Ithaca
 On a Roll Commissary, T-Dryden
 Panda Tea Lounge, C-Ithaca
 Sadya South Indian, Throughout Tompkins
 Smart Start Preschool, T-Ulysses
 Subway Collegetown, C-Ithaca
 Subway East Hill, T-Ithaca
 Tamarind, C-Ithaca
 Texas Roadhouse, C-Ithaca

The Hazard Analysis Critical Control Point (HACCP) Inspection is an opportunity for the establishment to have the health department review food processes in the facility to make sure that all potential hazards are identified and to assure that the best food safety practices are being used.

No HACCP inspections were conducted this month.

Re-Inspections are conducted at any establishments that had a critical violation(s) to ensure that inadequate or unsafe processes in a facility have been corrected.

The following re-inspections were conducted with no violations noted:

Chipotle Mexican Grill #1661, C-Ithaca	KoKo, C-Ithaca
Collegetown Bagels – Collegetown, C-Ithaca	On the Street, C-Ithaca
Cornell Child Care Center, T-Ithaca	Panera Bread Bakery-Café, C-Ithaca
Corner Store, C-Ithaca	Plum Tree Restaurant, C-Ithaca
Downtown Children's Center, C-Ithaca	Razorback BBQ, Throughout Tompkins
Gorgers, C-Ithaca	Spicy Asian, C-Ithaca
The Inn at Taughannock, T-Ulysses	Vietnam Hai Hong, C-Ithaca

Critical violations may involve one or more of the following: the condition of food (e.g. food that may be at improper temperatures on delivery or damaged by rodents), improper food cooking and storage temperatures (e.g. food cooked to and/or held at improper temperatures), improper food preparation practices (e.g. preparing ready-to-eat foods with bare hands), and water and/or sewage issues (e.g. low disinfection levels in the water system). These critical violations relate directly to factors that could lead to food related illness.

Critical Violations were found at the following establishments:

Panera Bread Bakery-Café #1381, C-Ithaca

Enough refrigerated storage equipment was not maintained so that all potentially hazardous are stored below 45°F during cold holding. Product in a cold holding unit was observed to be at 56-57°F. The products were moved to functioning storage to be rapidly chilled to 45°F or less before use.

Ko Ko, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or below. Products in cold holding were observed to be at 51-54°F. The products were removed from service and rapidly chilled to 45°F or below.

Corner Store, C-Ithaca

Cooked or prepared foods were subject to cross-contamination from raw foods. Storage was rearranged during the inspection.

Sunset Grill, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 51-55°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Gorgers, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a cold holding unit were observed to be at 50-52°F. The products were removed from service and rapidly chilled to 45°F or less before use.

The Good Truck, Throughout Tompkins

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. Products in a refrigerated storage unit were observed to be at 57-65°F. The products were removed from the unit and rapidly chilled to 45°F or less before use.

Chipotle Mexican Grill #1661, C-Ithaca

Potentially hazardous foods were not kept at or below 140°F during hot holding. Products in a hot holding unit were observed to be at 112-118°F. The products were removed from service and rapidly reheated to 165°F or above before use.

Macro Mamas, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in an upright cooler were observed to be at 49-51°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Gateway Kitchen, C-Ithaca

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored below 45°F as required. Products stored in a cold holding unit were observed to be at 54-56°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less.

Easy Wok, V-Lansing

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 52-55°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products in three different locations in the kitchen were observed to be at 91°F and 69°F. Products were either rapidly chilled to 45°F or less or rapidly reheated to 165°F or above.

Jade Garden, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Products cooling on a shelf in the kitchen were observed to be at 99-100°F. The products were moved to the walk-in cooler to be properly cooled to 45°F or less in the appropriate amount of time.

Collegetown Bagels – East Hill Plaza, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product on a counter for customer service was observed to be at 60°F. The product was discarded during the inspection.

Kelly's Dockside Kafe, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 55-57°F. The product was removed from service and rapidly chilled to 45°F or less.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F. Products in a refrigerator were observed to be at 52-58°F. The products were either discarded or moved to the walk-in to be properly chilled to 45°F or less before use.

Hal's Delicatessen, C-Ithaca

Food was adulterated on premises. Canned food products were observed to have rodent droppings on them. Products were discarded during the inspection.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 52-54°F. The product was removed from service and rapidly chilled to 45°F or less.

Atlas Bowl, V-Trumansburg

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products stored on ice were observed to be at 48°F and 52°F. The products were moved to a refrigerated storage unit to be cooled to 45°F or less before use.

Collegetown Bagels – Aurora Street, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product on a shelf in the kitchen was observed to be at 59°F. The product was discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were kept below 45°F during cold holding. Products in two separate refrigerated storage units were observed to be at 48-53°F and 49-57°F. The products were either discarded during the inspection or moved to the walk-in cooler to be rapidly chilled to 45°F or less.

Red's Place, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 68-70°F. The products were discarded during the inspection.

Waffle Frolic, C-Ithaca

Cooked or prepared foods were subject to cross-contamination from raw foods. Storage was rearranged during the inspection.

Sangam Indian Curry & Spice, C-Ithaca

Potentially hazardous food was held for an improper time at an unacceptable temperature. Product in hot holding was observed to be at 96-122°F. The products were rapidly reheated to 165°F or above before return to service.

Borg Warner – Bldg #2, T-Lansing

Potentially hazardous foods were not kept at or below 45°F during cold holding. Three products in a refrigerated storage unit were observed to be at 48-58°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 49 temporary permits.

Temporary food operation inspections are conducted to protect public health. The inspections are made without advance notice to ensure that the food processes at the event are adequate, safe, and meet code requirements. The operation must correct Critical Violations during the inspection. When a Temporary Food Operation has Critical Violation/s, a re-inspection is conducted when the event is longer than one day.

The following inspections were conducted with no violation(s) noted:

Acapulco Mexican Grill at Trumansburg Fair, V-Trumansburg
Al's Concessions at Trumansburg Fair, V-Trumansburg
American Legion Post 770 at Trumansburg Fair, V-Trumansburg
Annlee Concessions at Trumansburg Fair, V-Trumansburg
Coleman's Fried Dough at Trumansburg Fair, V-Trumansburg
Coleman's French Fries at Trumansburg Fair, V-Trumansburg
Foggy Bog Hunting Club at Groton Old Home Days, V-Groton
Fowler's Taffy at Trumansburg Fair, V-Trumansburg
Groton Fire Department at Groton Old Home Days, V-Groton
Jerry's Lunch Concessions at Trumansburg Fair, V-Trumansburg
Oakes Pizza at Trumansburg Fair, V-Trumansburg
Oakes Popcorn at Trumansburg Fair, V-Trumansburg
Oakes Soft Serve at Trumansburg Fair, V-Trumansburg
West Danby Community Association Picnic, T-Danby

Critical Violations were found at the following establishments:**Coleman Oreo Funnel Cake at Trumansburg Fair, V-Trumansburg**

Potentially hazardous food was held at an improper temperature. Product for service was observed to be at 57-62°F. The product was discarded during the inspection.

Pre-Operational inspections are conducted, following a thorough review of proposed plans, at new or extensively remodeled facilities to ensure code compliance prior to opening to the public.

The following pre-operational inspections were conducted:

Franny's Food Truck, C-Ithaca
 Simeon's on the Commons, C-Ithaca
 Starbucks Coffee Company 10395, C-Ithaca

Plans Approved:

There were no plans approved this month.

New Permits Issued:

Bickering Twins Catering, Throughout Tompkins
 Calios Ithaca, C-Ithaca
 CASH, Throughout Tompkins
 Due Amici, C-Ithaca
 Franny's Food Truck, C-Ithaca
 Heartlynn Café & Bowling, V-Groton
 Hideaway, C-Ithaca
 The Range, C-Ithaca
 Suzy's Salads, Throughout Tompkins

*The Food Protection Program **received and investigated four complaints** related to issues and/or problems at permitted food service establishments.*

Engineering Plans Approved

- 1573 Taughannock Blvd., 440 GPD Sewage System, Ulysses-T

One plan for cross-connection control to protect municipal water systems from hazardous connections was approved this month.

Problem Alerts/Emergency Responses

- A Boil Water Order (BWO) was issued on 8/22/16, to a section of Congers Mobile Home Park in Dryden that was experiencing inadequate water pressure. The BWO is localized to several homes and will remain in effect until a new water line is properly installed.

Healthy Neighborhoods Program

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2016	YTD 2015	Total 2015*
# of Initial Home Visits	47	242	268	406
# of Revisits	8	78	98	141
# of Asthma Homes (initial)	7	35	46	71
# of Homes Approached	376	750	358	888

*Covers the calendar year (January through December)

Updates:

- Shannon Constantino resigned effective August 24th and Maya Puleo was promoted to fill the vacant HNP Education Coordinator position on August 29th.

Outreach:

- On August 5, Maya Puleo attended the Congo Square Market and Southside Community Center. (reached 25)
- Maya and Shannon conducted outreach at the Immaculate Conception Food Pantry on August 9. (4 visits, reached 50)
- Pat Jebbett, Maya, and Shannon attended the WIC Clinics held at the Salvation Army and TCHD on 8/10 (5 visits, 10 reached), 8/12 (reached 2), 8/15 (6 visits, reached 10), 8/17 (9 visits, reached 11), and 8/24 (reached 21).
- Maya tabled at the Health Fair at the Racker Centers on 8/11.
- Pat dropped off flyers at Groton Elementary School on 8/12.
- Maya and Shannon attended the Brooktondale Community Center Summer Camp to conduct outreach. (1 visit, reached 25)
- On 8/19, Shannon dropped off flyers at Groton High School and the Groton Public Library Book Sale.
- Maya tabled at the Hasbrouk Apartments Welcome Event on 8/23. (2 visits, reached 50)
- On 8/30, Maya dropped off flyers at OAR. Maya also tabled at the Cornell BEAR Walk to welcome back students.

Childhood Lead Program

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2016	YTD 2015	TOTAL 2015
A: Active Cases (total referrals):				
A1: # of Children w/ BLL > 19.9ug/dl	0	0	0	1
A2: # of Children w/ BLL 10-19.9ug/dl	2	2	1	3
B: Total Environmental Inspections:				
B1: Due to A1	0	0	0	1
B2: Due to A2	2	2	2	4
C: Hazards Found:				
C1: Due to B1	0	0	0	1
C2: Due to B2	2	2	2	4
D: Abatements Completed:	0	0	1	2
E: Environmental Lead Assessment Sent:	1	1	1	4
F: Interim Controls Completed:	0	0	0	0
G: Complaints/Service Requests (w/o medical referral):	5	95	40	61
H: Samples Collected for Lab Analysis:				
- Paint	1	2	1	1
- Drinking Water	1	1	0	1
- Soil	2	3	1	2
- XRF	2	3	1	3
- Dust Wipes	2	4	2	4
- Other	0	0	0	0

Summary of Open BOH Enforcement Actions:

Date of BOH Action	Facility	Owner/ Operator	Basis for Action	Penalty Assessed	Next BOH Order Deadline	Status
7/26/16	Macarollin	Ahkin Pancharon	Food Service Violations – Food out of Temperature	\$400	Penalty Payment due 9/15/16	Awaiting Payment
7/26/16	Taste of Thai Express	Ahkin Pancharon	Food Service Violations – Bare hand contact	\$400	Penalty Payment due 9/15/16	Awaiting Payment
6/28/16	John Joseph Inn & Elizabeth Restaurant	John Hamilton	Violation of BOH Orders – Public Water System Violations	\$1800 (rec'd 8/4/16)	Submit as-built plans and chlorine contact time calculations	TCHD is working with operator to determine tank set-up and contact time.
6/28/16	Traveler's Kitchen	Eric Bean	Violation of BOH Orders	\$1000	Penalty Payment due 8/15/16.	Awaiting Payment
12/10/13	Ulysses WD #3	Town of Ulysses	Public Water System Violations – Disinfection Byproducts	N/A	Evaluate the effects of the aerator in Ithaca's "Trumansburg" tank Fall 2016 through Summer 2017	Monitoring Compliance
12/11/12	Village of Dryden PWS	Village of Dryden	Public Water System Violations – Arsenic and Storage Tank Replacement	N/A	Submit Final Plans for the Jay Street Well and Lee Road Reservoir by 12/15/16.	Monitoring Compliance

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

REGULAR AND ELECTRONIC MAIL

August 12, 2016

Ramsey Brous
Collegetown Bagels Inc.
400 N Meadow Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-16-0016
Ithaca Bakery-North Triphammer Road, V-Lansing**

Dear Mr. Brous:

The Tompkins County Board of Health meeting scheduled for August 23, 2016, has been cancelled. The Board of Health will consider Draft Resolution #EH-ENF-16-0016 at its next meeting on **Tuesday, September 27, 2016.**

You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,



C. Elizabeth Cameron, P.E.
Director of Environmental Health

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Ithaca Bakery\Enforcement-Legal\2016\Rescheduled Meeting Notice.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
CEO v-Lansing; Mayor V-Lansing; Dooley Kiefer, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of
Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
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ENVIRONMENTAL HEALTH DIVISION
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Ph: (607) 274-6688
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CERTIFIED, REGULAR, & ELECTRONIC MAIL

August 9, 2016

Ramsey Brous
Collegetown Bagels Inc.
400 N Meadow Street
Ithaca, NY 14850


**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-16-0016
Ithaca Bakery-North Triphammer Road, V-Lansing**

Dear Mr. Brous:

Thank you for signing the Stipulation Agreement on July 29, 2016 for the Ithaca Bakery located on North Triphammer Road.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 23, 2016**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,



C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosures – Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Ithaca Bakery\Enforcement-Legal\2016\Draft Resolution 16-0016.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
CEO v-Lansing; Mayor V-Lansing; Dooley Kiefer, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of
Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
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ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # EH-ENF-16-0016 FOR

**Ithaca Bakery
Collegetown Bagels Inc./Ramsey Brous, Owner/Operator
2255 North Triphammer Road, V-Lansing
Ithaca, NY 14850**

Whereas, an owner/operator of a Food Service Establishment must comply with the regulations established under Subpart 14-1 of the New York State Sanitary Code; **and**

Whereas, it is a critical violation of Part 14-1 of NYSSC to fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**

Whereas, it is a critical violation of Part 14-1 of NYSSC to fail to use pre-chilled ingredients when preparing potentially hazardous foods; **and**

Whereas on June 21, 2016, the Tompkins County Health Department (TCHD) observed approximately three pounds of cheddar cheese on top of a sandwich prep unit opposite the toaster at temperatures between 49-51°F. Also, cubed melons and approximately 20 prepared salads containing meats, cheeses and grain were observed at temperatures between 49-53 °F in the grab and go unit.; **and**

Whereas on July 11, 2016, the TCHD observed approximately five pounds of sliced American, pepper jack and provolone cheeses on top of a sandwich prep unit opposite the toaster at temperatures between 51-54 °F. Also, cubed melons and approximately 30 prepared salads containing chicken, meatballs, tuna, cheese, grain and potatoes were observed at temperatures between 48-53 °F in the grab and go unit.; **and**

Whereas, Ramsey Brous, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on July 29, 2016, agreeing that Ithaca Bakery violated these provisions of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Ramsey Brous, Owner/Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, due by October 15, 2016. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain potentially hazardous food at or below 45°F during cold holding; **and**
3. Prepare all potentially hazardous food using pre-chilled ingredients to 45°F or below prior to placing into service; **and**
4. Maintain temperature logs as prescribed by the Tompkins County Health Department; **and**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

ENVIRONMENTAL HEALTH DIVISION
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STIPULATION AGREEMENT AND ORDERS # EH-ENF-16-0016

Ithaca Bakery
Collegetown Bagels Inc./Ramsey Brous, Owner/Operator
2255 North Triphammer Road, V-Lansing
Ithaca, NY 14850

I, Ramsey Brous, as a representative for Ithaca Bakery, agree that on June 21, 2016 and July 11, 2016, Ithaca Bakery was in violation of Subpart 14-1 of the New York State Sanitary Code for failure to maintain potentially hazardous foods at or below 45 °F during cold holding and for failure to prepare potentially hazardous food using pre-chilled ingredients that are 45 °F or less.

I agree to pay a penalty not to exceed \$400 for this these violations following adoption of a resolution by the Board of Health. (***Do not*** submit penalty payment until notified by the Tompkins County Health Department.)



I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Maintain potentially hazardous food at or below 45°F during cold holding; **and**
2. Prepare all potentially hazardous food using pre-chilled ingredients to 45°F or below prior to placing into service; **and**
3. Maintain temperature logs as prescribed by the Tompkins County Health Department; **and**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Signed:  Date: 7/29/16

Ramsey Brous is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  Date: 8/1/16
 Frank Kruppa
Public Health Director

ENVIRONMENTAL HEALTH DIVISION
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Ph: (607) 274-6688
Fx: (607) 274-6695

CASE SUMMARY – FOR RESOLUTION # ENF-16-0016

Ithaca Bakery
Collegetown Bagels Inc., Ramsey Brous, Operator
2255 North Triphammer Road, V-Lansing
Ithaca, NY 14850

July 2016

Date	Action
08/01/2016	Signed stipulation received by TCHD from Ramsey Brous.
07/25/2016	TCHD sent Ithaca Bakery a Stipulation Agreement and scheduled office conference on August 9, 2016.
07/11/2016	Re-inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for use in a food preparation cooler were observed to be at 51-54°F. Potentially hazardous foods were not prepared as recommended using prechilled ingredients and were not prechilled to 45°F or less before service. Products in the open air cooler were observed to be at 48-53°F.
06/21/2016	Inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for use in a food preparation cooler were observed to be at 49-51°F. Potentially hazardous foods were not prepared as recommended using prechilled ingredients and were not prechilled to 45°F or less before service. Products in the open air cooler were observed to be at 49-53°F.
12/28/2015	Re-inspection by TCHD: Violation observed on 12/14/2015 was corrected.
12/14/2015	Inspection by TCHD: Violations: Enough refrigerated storage equipment was not operated so that potentially hazardous foods were stored at or below 45°F during cold holding. Products in a food preparation cooler were observed to be at 50-58°F.
04/07/2015	Inspection by TCHD: No violations noted.
12/10/2014	Inspection by TCHD: No violations noted.
08/14/2014	Inspection by TCHD: No violations noted.
11/25/2013	Re-inspection by TCHD: Violations observed on 11/07/2013 were corrected.
11/07/2013	Inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product on a counter for customer use was observed to be at 51-54°F. Enough refrigerated storage equipment was not maintained to keep potentially hazardous foods at or below 45°F during cold holding. Products in the front open air cooler were observed to be at 48-58°F.
04/09/2013	Re-inspection by TCHD: Violation observed on 03/12/2013 was corrected.
03/12/2013	Inspection by TCHD: Violations: Toxic chemicals were stored improperly.
12/04/2012	Re-inspection by TCHD: Violations observed during inspections of 08/28/2012 and 09/12/2012 were corrected.
10/04/2012	Signed stipulation agreement received by TCHD.

Inclusion Through Diversity

09/12/2012	Re-inspection by TCHD: Violations: Enough refrigerated storage equipment was not operated so that potentially hazardous foods were stored at or below 45°F. Products in a cold holding unit were observed to be at 50-55°F.
08/28/2012	Inspection by TCHD: Violations: Enough refrigerated storage equipment was not operated so that potentially hazardous foods were stored at or below 45°F. Products in a cold holding unit were observed to be at 50-57°F.
01/23/2012	Inspection by TCHD: No violations noted.
06/29/2011	Inspection by TCHD: No violations noted.
02/23/2011	Inspection by TCHD: No violations noted.
02/22/2010	Pre-operational inspection conducted by TCHD. Permit to Operate Ithaca Bakery at renovated location issued.



Your Partner for a Healthy Community

Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688

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REGULAR AND ELECTRONIC MAIL

August 12, 2016

Lissa Farrell
Fingerlakes GrassRoots Festival
PO Box 941
Trumansburg, NY 14886

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-16-0018
GrassRoots World Café, Temporary Food Service, GrassRoots Festival, T-Ulysses**

Dear Ms. Farrell:

The Tompkins County Board of Health meeting scheduled for August 23, 2016, has been cancelled. The Board of Health will consider Draft Resolution #EH-ENF-16-0018 at its next meeting on **Tuesday, September 27, 2016.**

You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

A handwritten signature in blue ink that reads "C. Elizabeth Cameron".

C. Elizabeth Cameron, P.E.
Director of Environmental Health

pc: F:\EH\FOOD (SF)\TEMP FSE (STF)\Facilities\GrassRoots World Cafe\Reschedule BOH notice.docx

ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)

JennyLynn Finnan, Manager of GrassRoots World Café; Supervisor T-Ulysses; James Dennis, TC Legislature; TCHD:

Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Anne Wildman;

Kristee Morgan; Skip Parr; Brenda Coyle

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CERTIFIED, REGULAR, & ELECTRONIC MAIL

August 11, 2016

Lissa Farrell
Fingerlakes GrassRoots Festival
PO Box 941
Trumansburg, NY 14886

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-16-0018
GrassRoots World Café, Temporary Food Service, GrassRoots Festival, T-Ulysses**

Dear Ms. Farrell:

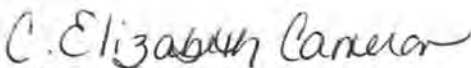
Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 23, 2016**. On September 29, 2015, the Tompkins County Board of Health adopted Resolution ENF #15-0019 requiring you to:

- Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage and comply with all the requirements of Subpart 14-2 of the NYSSC.
- Provide an adequate amount of refrigerated storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage.
- Monitor refrigerated storage temperatures on a log sheet twice a day during operation.

On July 21 and 22, 2016, the Tompkins County Health Department observed critical violations of subpart 14-2 of New York State Sanitary Code where potentially hazardous food was observed at improper temperature. Cheeses and milk products were observed at temperatures between 49-57 °F. In addition, temperature logs were not maintained on the refrigerated trailer. These are violations of Board of Health Orders.

You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,


C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosures – Draft Resolution, Resolution # ENF-15-0019, and Case Summary

pc: F:\EH\FOOD (SF)\TEMP FSE (STF)\Facilities\GrassRoots World Cafe\2016\Draft Resolution 16-0018.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
JennyLynn Finnan, Manager of GrassRoots World Café; Supervisor T-Ulysses; James Dennis, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Anne Wildman; Kristee Morgan; Skip Parr; Brenda Coyle
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DRAFT RESOLUTION # EH-ENF-16-0018 FOR

**GrassRoots World Café
Fingerlakes GrassRoots Festival, Owner/Operator
Trumansburg Road, T-Ulysses
Trumansburg, NY 14886**

Whereas, it is a violation of Part 14-2 of New York State Sanitary Code (NYSSC) to store potentially hazardous foods at improper temperatures; **and**

Whereas, on July 21, 2016, while operating at the Finger Lakes Grassroots Festival, the Tompkins County Health Department (TCHD) observed critical violations which included potentially hazardous foods stored at improper temperatures between 45°F and 140°F. Approximately ten pounds of shredded soft cheese was observed at 56°F and assorted milk products were observed at temperatures between 50°F and 61°F; **and**

Whereas, on July 22, 2016, while operating at the Finger Lakes Grassroots Festival, the TCHD observed additional critical violations where assorted milk products available for service were observed at temperatures between 49°F and 57°F; **and**

Whereas, on July 21 and July 22, 2016, TCHD observed that temperature logs were not maintained at the refrigeration trailer; **and**

Whereas, on September 29, 2015, the Tompkins County Board of Health Resolution #ENF-15-0019 ordered Lissa Farrell to maintain all potentially hazardous food at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage and to monitor refrigerated storage temperatures on a log sheet twice a day during operation; **and**

Whereas, on July 21 and 22, 2016, the provisions of Board of Health Resolution #ENF-15-0019 were not met; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Lissa Farrell, Operator, is ordered to:**

1. Pay a penalty of \$800 for these violations, due **October 14, 2015**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Provide an adequate amount of refrigerated storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
3. Monitor refrigerated storage temperatures on a log sheet twice a day during operation. The temperature log shall contain the name of the storage unit checked, the temperature of the storage unit, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times; **and**
4. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage and comply with all the requirements of Subpart 14-2 of the NYSSC.

ENVIRONMENTAL HEALTH DIVISION

<http://www.tompkins-co.org/health/eh>

Ph: (607) 274-6688

Fx: (607) 274-6695

RESOLUTION # ENF-15-0019 FOR

**GrassRoots World Café
Fingerlakes GrassRoots Festival, Owner/Operator
Trumansburg Road, T-Ulysses
Trumansburg, NY 14886**

Whereas, it is a violation of Part 14-2 of New York State Sanitary Code (NYSSC) to store potentially hazardous foods at improper temperatures; **and**

Whereas, on July 17, 2015, while operating at the Finger Lakes Grassroots Festival, the Tompkins County Health Department (TCHD) observed a critical violation which included potentially hazardous foods stored at improper temperatures between 45°F and 140°F. A large bowl of cooked pasta was observed stored in walk-in cooler at a temperature of approximately 56°F; **and**

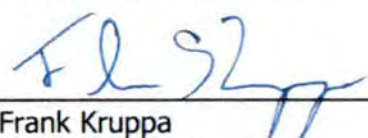
Whereas, on July 18, 2015, while operating at the Finger Lakes Grassroots Festival, the TCHD observed a critical violation which included potentially hazardous foods at improper temperatures between 45°F and 140°F. Approximately five pans of cooked pasta, two pans of cooked rice and pasta salad and 50 pounds of soft cheese were observed at temperatures between 51°F and 58°F; **and**

Whereas, Lissa Farrell, a representative of Fingerlakes GrassRoots Festival, signed a Stipulation Agreement with Public Health Director's Orders on September 3, 2015, agreeing that GrassRoots World Café violated these provisions of the New York State Sanitary Code; **now therefore be it**

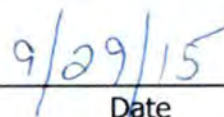
**Resolved, on recommendation of the Tompkins County Board of Health,
That Lissa Farrell, Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, due **November 13, 2015**; **and**
2. Provide an adequate amount of refrigerated storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
3. Monitor refrigerated storage temperatures on a log sheet twice a day during operation. The temperature log shall contain the name of the storage unit checked, the temperature of the storage unit, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times; **and**
4. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage and comply with all the requirements of Subpart 14-2 of the NYSSC.

This action was adopted by the Tompkins County Board of Health at its regular meeting on September 22, 2015.



Frank Kruppa
Public Health Director



Date

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

CASE SUMMARY – FOR RESOLUTION # EH-ENF-16-0018

**GrassRoots World Café
Fingerlakes GrassRoots Festival, Owner/Operator
PO Box 941 Trumansburg Road, T-Ulysses
Trumansburg, NY 14886**

Compiled July 2016

Date	Action
7/22/2016	Re-Inspection at GrassRoots Festival: Potentially hazardous foods were stored at an improper temperature. Products for customer service were observed to be at 49-57°F.
7/21/2016	Inspection at GrassRoots Festival: Potentially hazardous foods were held at an improper temperature. Products for customer service were observed to be at 50-61°F.
7/21-7/24/2016	Permit to operate issued for Fingerlakes GrassRoots Festival
9/3/2015	Meeting held with GrassRoots Festival operator and TCHD staff. Stipulation agreement signed.
7/18/2015	Re-Inspection at GrassRoots Festival: Potential hazardous food observed stored at improper temperatures between 45°F and 140°F. Five pans of cooked pasta, two pans of cooked rice and pasta salad and 50 pounds of soft cheese were observed at temperatures between 51°F and 58°F.
7/17/2015	Inspection at GrassRoots Festival: Potential hazardous food observed stored at improper temperatures between 45°F and 140°F. A large bowl of pasta was observed in walk-in cooler at a temperature of 56°F.
7/16-7/19/2015	Permit to operate issued for GrassRoots World Café at GrassRoots Festival

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

CERTIFIED AND REGULAR MAIL

August 31, 2016

Deep Patel
Quik Shoppe
317 Third Street
Hancock Plaza
Ithaca, NY 14850

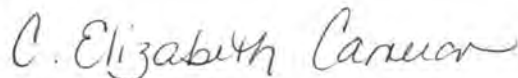
**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-16-0017
Alleged Violation of Adolescent Tobacco Use Prevention Act (ATUPA)
Quik Shoppe, C-Ithaca**

Dear Deep Patel:

Thank you for signing the Stipulation Agreement on August 19, 2016, for the Quik Shoppe.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 27, 2016**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,



C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosures – Draft Resolution, Stipulation Agreement and Orders

pc: F:\EH\TOBACCO\ATUPA\Facilities - Violations\Quick Shoppe\Draft Resolution 16-0017.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Ithaca Building Department; Mayor Myrick; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E.,
Director of Environmental Health; Frank Kruppa, Public Health Director; Rene Borgella; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

DRAFT RESOLUTION # EH-ENF-16-0017 FOR

**Quik Shoppe
Deep Patel, Owner/Operator
317 Third Street
Ithaca, New York 14850**

Whereas, the representative of a business that sells retail tobacco products must comply with the regulations of Article 13-F, Section 1399-cc of the New York State Public Health Law (NYSPL); **and**

Whereas, on August 1, 2016, the Tompkins County Health Department observed the sale of a tobacco product to a minor at the Quik Shoppe; **and**

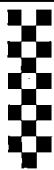
Whereas, the Stipulation Agreement informed Deep Patel that the Quik Shoppe will be assigned two points for this violation of the ATUPA law unless it can be demonstrated that the seller possessed a certificate from a state certified tobacco sales training program; **and**

Whereas, the Stipulation Agreement informed Deep Patel that the Health Department will conduct at least three inspections each year for the next three years at the Quik Shoppe. If the Quik Shoppe is assigned a total of three or more points due to future sales to a minor, its registration to sell tobacco and, if a lottery agent, its lottery license will be suspended for 6 months; **and**

Whereas, Deep Patel, Owner, signed a Stipulation Agreement with Public Health Director's Orders on August 19, 2016, agreeing that the Quik Shoppe violated Article 13-F, Section 1399-cc of the NYSPL; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Deep Patel, Owner, is ordered to:**

1. Pay a penalty, not to exceed \$450 plus a \$50 state mandatory surcharge for this violation, due by **November 15, 2016**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department); **and**
2. Prohibit the sale of tobacco products to minors.



Your Partner for a Healthy Community

Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688

Fx: (607) 274-6695

STIPULATION AGREEMENT AND ORDERS # EH-ENF-16-0017

**Quik Shoppe
Sapan Patel, Owner/Operator
317 Third Street
Ithaca, New York 14850**

I, Sapan Patel, as a representative for Quik Shoppe, agree that on August 1, 2016, Quik Shoppe was in violation of New York State Public Health Law, Article 13F, Section 1399-cc for selling tobacco to a minor.

I understand that Quik Shoppe will be assigned two points for this violation of the ATUPA law unless it can be demonstrated that seller possessed a certificate from a state certified tobacco sales training program. In that case, Quik Shoppe will be assigned one point. These points will be removed in three years.

I understand that at least three inspections will be conducted each year for the next three years. If Quik Shoppe is assigned a total of three or more points due to future sales to a minor, its registration to sell tobacco and, if a lottery agent, its lottery license will be suspended for 6 months.

I agree to pay a penalty, not to exceed \$450 plus a \$50 surcharge for this violation, following adoption of a resolution by the Board of Health. *(Do not submit penalty payment until notified by the Tompkins County Health Department.)*

I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. To prohibit the sale of tobacco products to minors.

I understand this agreement is offered as an alternative to a formal administrative hearing and that Quik Shoppe is subject to further action if I fail to comply with the orders.

Signed: _____

Sapan Patel

Date: _____

8/19/16

Sapan Patel is hereby ordered to comply with these Orders of the Public Health Director.

Signed: _____

Frank Kruppa

Public Health Director

Date: _____

8/23/16

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

CERTIFIED, REGULAR, & ELECTRONIC MAIL

September 12, 2016

Trung Lam
Saigon Kitchen
526 West State Street
Ithaca, NY 14850

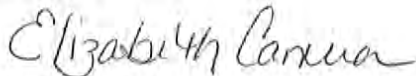
**Re: Tompkins County Board of Health Draft Resolution #EH-ENF-16-0019
Saigon Kitchen, Food Service Establishment, C-Ithaca**

Dear Trung Lam:

Thank you for signing the Stipulation Agreement on August 24, 2016 for Saigon Kitchen.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 27, 2016**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,



C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosures – Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Saigon Kitchen\Draft Resolution 16-0019.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Ithaca Building Department; Mayor Myrick C-Ithaca; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela



Your Partner for a Healthy Community

Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688

Fx: (607) 274-6695

DRAFT RESOLUTION # EH-ENF-16-0019 FOR

**Saigon Kitchen
Pine Wood Inc., Trung Lam, Owner/Operator
526 West State Street
Ithaca, NY 14850**

Whereas, an owner/operator of a Food Service Establishment must comply with the regulations established under Subpart 14-1 of the New York State Sanitary Code; **and**

Whereas, it is a critical violation of Part 14-1 of NYSSC to fail to maintain enough refrigerated storage equipment so that all potentially hazardous foods are cooled and stored below 45°F; **and**

Whereas on July 22, 2016, while operating at the Fingerlakes Grass Roots Festival, the Tompkins County Health Department (TCHD) observed bean sprouts, rice noodles and egg rolls in the prep cooler at temperatures between 50°F and 54°F. In addition, two containers of tofu were observed at 50°F in the walk-in cooler; **and**

Whereas on July 23, 2016, while operating at the Fingerlakes Grass Roots Festival, the TCHD observed approximately two to three pounds of tofu cubes in the walk-in cooler at 62°F and approximately two pounds of bean sprouts were observed at 59°F in a sandwich unit; **and**

Whereas, Trung Lam, Operator, signed a Stipulation Agreement with Public Health Director's Orders on August 24, 2016, agreeing that Saigon Kitchen violated this provision of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Trung Lam, Owner/Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, due by November 15, 2016. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

STIPULATION AGREEMENT AND ORDERS # EH-ENF-16-0019

**Saigon Kitchen
Pine Wood Inc., Trung Lam, Owner/Operator
526 West State Street
Ithaca, NY 14850**

I, Trung Lam, as a representative for Saigon Kitchen, agree that on July 22, 2016, and July 23, 2016, Saigon Kitchen was in violation of Part 14-1 of the New York State Sanitary Code for failure to operate and maintain refrigerated storage units so that potentially hazardous foods are maintained at or below 45°F.

I agree to pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. (**Do not** submit penalty payment until notified by the Tompkins County Health Department.)

I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage.; **and**
2. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Signed: _____

Date: Aug / 24 / 2016

Trung Lam is hereby ordered to comply with these Orders of the Public Health Director.

Signed: Brenda L. Gunnell-Crosby

Date: 8/24/16

 Frank Kruppa
Public Health Director

RECEIVED

AUG 24 2016

TOMPKINS COUNTY
HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

CASE SUMMARY – FOR RESOLUTION # EH-ENF-16-0019

**Saigon Kitchen
Pine Wood Inc., Trung Lam, Operator
526 West State Street
Ithaca, NY 14850**

July 2016

Date	Action
08/24/2016	Signed stipulation agreement received by TCHD.
07/23/2016	Re-inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products in cold holding were observed to be at 59-62°F.
07/22/2016	Field Visit by TCHD at Grassroots Festival. Violations: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored at or below 45°F during cold holding. Products in cold holding were observed to be at 50-54°F.
06/16/2016	Inspection by TCHD. No violations noted.
12/09/2015	Re-inspection by TCHD. Violation observed on 11/18/2015 was corrected.
11/18/2015	Inspection by TCHD. Violations: An accurate thermometer was not available to evaluate potentially hazardous food temperatures.
07/17/2015	Inspection by TCHD. No violations noted.
04/23/2015	Inspection by TCHD. No violations noted.
12/04/2014	Inspection by TCHD. No violations noted.
07/19/2014	Re-inspection by TCHD. Violations observed on 7/18/2014 were corrected.
07/18/2014	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 52°F. Product in a separate unit was observed to be at 51°F. Enough refrigerated storage was not maintained to keep potentially hazardous foods at or below 45°F. Product in a refrigerated unit was observed to be at 52°F. Potentially hazardous foods were cooled by an unapproved method. Potentially hazardous foods were not kept at or above 140°F during hot holding. Product on a hot serving line was observed to be at 52-54°F, temperature logs were not maintained.
11/13/2013	Inspection by TCHD. No violations noted.
06/04/2013	Re-inspection by TCHD. Violations observed on 5/15/2013 were corrected.
05/15/2013	Inspection by TCHD. Violations: Cooked or prepared foods were subject to cross-contamination from raw foods. Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product was observed on a shelf at 68°F.
10/05/2011	Permit to Operate Saigon Kitchen issued.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

CERTIFIED, REGULAR, & ELECTRONIC MAIL

September 12, 2016

Vicky Sisombath
Lao Village
305 N. Fulton Street
Ithaca, NY 14850

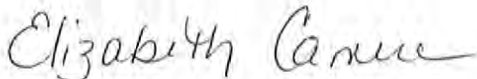
**Re: Tompkins County Board of Health Draft Resolution #EH-ENF-16-0020
Lao Village, Temporary Food Service Establishment, GrassRoots Festival, T-Ulysses**

Dear Ms. Sisombath

Thank you for signing the Stipulation Agreement on August 24, 2016, for Lao Village Temporary Food Service.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 27, 2016**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,



C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosure(s) – Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\FOOD (SF)\TEMP FSE (STF)\Facilities\Lao Village\2016\Draft Resolution.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Supervisor T-Ulysses; James Dennis, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health;
Frank Kruppa, Public Health Director; Rene Borgella; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

DRAFT RESOLUTION #EH-ENF-16-0020 FOR

**Lao Village
Vicky Sisombath, Owner/Operator
305 North Fulton Street
Ithaca, NY 14850**

Whereas, it is a violation of Part 14-2 of New York State Sanitary Code (NYSSC) to store potentially hazardous foods at improper temperatures; **and**

Whereas, on July 21, 2016, while operating at the Fingerlakes Grass Roots Festival, the Tompkins County Health Department (TCHD) observed a critical violation which included potentially hazardous foods at improper temperatures between 45°F and 140°F. Rice noodles, bean sprouts and tofu were observed in refrigerators at a temperature of 56°F and fried taro was observed on the hot line at temperatures between 114°F and 132°F; **and**

Whereas, on July 22, 2016, while operating at the Fingerlakes Grass Roots Festival, the TCHD observed a critical violation which included potentially hazardous foods at improper temperatures between 45°F and 140°F. Approximately ten cups of cooked rice noodles in two containers were observed at temperatures between 65°F and 70°F in a freezer; **and**

Whereas, Vicky Sisombath, Owner, signed a Stipulation Agreement with Public Health Director's Orders on August 24, 2016, agreeing that Lao Village, Temporary Food Service violated these provisions of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Vicky Sisombath, Owner, is ordered to:**

1. Pay a penalty of \$400 for these violations, due **November 15, 2016**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
3. Comply with all the requirements of Subpart 14-2 of the New York State Code for Food Service Establishments.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

STIPULATION AGREEMENT AND ORDERS # EH-ENF-16-0020

Lao Village
Vicky Sisombath, Owner/Operator
305 North Fulton Street
Ithaca, NY 14850

I, Vicky Sisombath, as a representative for Lao Village, agree that on July 21, 2016, and July 22, 2016, Lao Village was in violation of Part 14-2 of the New York State Sanitary Code for failure to maintain potentially hazardous foods at proper temperatures below 45°F and above 140 °F.

I agree to pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. (**Do not** submit penalty payment until notified by the Tompkins County Health Department.)

I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
2. Comply with all the requirements of Subpart 14-2 of the New York State Code for Food Service Establishments.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Signed: Vicky Sisombath

Date: 8/24/16

Vicky Sisombath is hereby ordered to comply with these Orders of the Public Health Director.

Signed: Brenda L. Annell-Crosby
Frank Kruppa
Public Health Director

Date: 8/24/16

RECEIVED

AUG 24 2016

TOMPKINS COUNTY
HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

CASE SUMMARY – FOR RESOLUTION #EH-ENF-16-0020

**Lao Village/Temporary Food Service
Vicky Sisombath, Owner/Operator
305 North Fulton Street
Ithaca, NY 14850**

August 2016

Date	Action
8/24/2016	Signed stipulation agreement received by TCHD.
7/22/2016	Re-inspection at Grassroots Festival. Critical violation cited for potentially hazardous foods held at an improper temperature. Product in cold holding was observed to be at 65-70°F.
7/21/2016	Inspection at Grassroots Festival. Critical violation cited for potentially hazardous foods held at an improper temperature. A refrigerator was observed to be holding food at 56°F. Products in hot holding were observed to be at 114-132°F.
10/03/2015	Inspection at Ithaca Apple Festival: No violations noted.
7/18/2015	Inspection at Grassroots Festival: No violations noted.
July 2015	Lao Village operating under new operator. Permits issued from this point forward to Vicky Sisombath.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

CERTIFIED, REGULAR, & ELECTRONIC MAIL

September 12, 2016

Peggy Aker
202 Madison Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-16-0021
Macro Mamas-Throughout Tompkins County, C-Ithaca**

Dear Ms. Aker:

Thank you for signing the Stipulation Agreement on September 6, 2016, for Macro Mamas.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 27, 2016**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,



C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosures – Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Macro Mamas\Draft Resolution 16-0021.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Rich John, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

DRAFT RESOLUTION #EH-ENF-16-0021 FOR

**Macro Mamas
Peggy Aker, Owner/Operator
202 Madison Street, C-Ithaca
Ithaca, NY 14850**

Whereas, the owner/operator of a Food Service Establishment must comply with the regulations established under Subpart 14-1 of the New York State Sanitary Code; **and**

Whereas, it is a critical violation of Part 14-1 of NYSSC to fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**

Whereas, on July 5, 2016, while operating at the Dewitt Farmers Market, the Tompkins County Health Department (TCHD) observed various noodle salads at temperatures between 48°F and 52°F; **and**

Whereas, on August 9, 2016, while operating at the Dewitt Farmers Market, the TCHD observed approximately five to ten pounds of cooked beets and one pound of blanched broccoli at temperatures between 49°F and 51°F; **and**

Whereas, Peggy Aker, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on September 6, 2016, agreeing that Macro Mamas violated this provision of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Peggy Aker, Owner/Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, due by **November 15, 2016**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain potentially hazardous food at temperatures of less than 45°F during cold holding; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
Fx: (607) 274-6695

STIPULATION AGREEMENT AND ORDERS # EH-ENF-16-0021

**Macro Mamas
Peggy Aker, Owner/Operator
202 Madison Street, C-Ithaca
Ithaca, NY 14850**

I, Peggy Aker, as a representative for Macro Mamas, agree that on July 5, 2016 and August 9, 2016, Macro Mamas was in violation of Subpart 14-1 of the New York State Sanitary Code for failure to maintain potentially hazardous foods at or below 45 °F during cold holding.

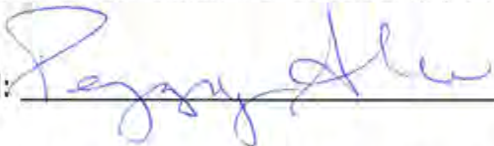
I agree to pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. (**Do not** submit penalty payment until notified by the Tompkins County Health Department.)

I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Maintain potentially hazardous food at or below 45°F during cold holding; **and**
2. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Signed: _____

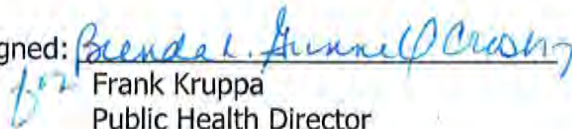


Date: _____

8-6-16

Peggy Aker is hereby ordered to comply with these Orders of the Public Health Director.

Signed: _____


for Frank Kruppa
Public Health Director

Date: _____

9/6/16



Your Partner for a Healthy Community

Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

www.tompkinscountyny.gov/health/eh

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CASE SUMMARY – FOR RESOLUTION # EH-ENF-16-0021

Macro Mamas
Peggy Aker, Operator
202 Madison Street
Ithaca, NY 14850

August 2016

Date	Action
09/06/2016	Office Conference held at TCHD. Peggy Aker signed stipulation agreement during the office conference.
08/09/2016	Re-inspection by TCHD: Violation: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for use in a food preparation cooler were observed to be at 49-51°F.
07/05/2016	Inspection by TCHD: Violation: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for use in a food preparation cooler were observed to be at 48-52°F.
08/25/2015	Re-inspection by TCHD: Violation observed on 7/21/2015 was corrected.
07/21/2015	Inspection by TCHD: Violation: Enough refrigerated storage equipment was not operated so that potentially hazardous foods were stored at or below 45°F during cold holding. Products in a food preparation cooler were observed to be at 50-59°F.
08/14/2014	Inspection by TCHD: No violations noted.
06/07/2014	Inspection by TCHD: No violations noted.
05/18/2013	Inspection by TCHD: No violations noted.
05/19/2012	Inspection by TCHD: No violations noted.
04/30/2011	Inspection by TCHD: No violations noted.
04/20/1992	Permit to Operate Macro Mama's issued.

Inclusion Through Diversity

ENVIRONMENTAL HEALTH DIVISION
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2017 Proposed Temporary Waiver of Fees for Low Risk Not for Profit Food Service Establishments

September, 2016

The New York State Health Department requires local Health Departments to categorize all food service establishments (including Temporary and Mobile Food Service Establishments and push carts) according to the foods served. Low risk establishments are those that have minimal menus and serve few potentially hazardous foods. The regulatory concern for these establishments is primarily related to sanitation and maintenance. The establishments also typically have minimal equipment.

The Tompkins County Health Department currently charges a fee of \$235.00 for low risk establishments. On rare occasions we are contacted by not-for-profit organizations or community groups looking to start a low risk food service to help create employment opportunities, raise money for a cause, etc. These groups typically operate on very limited budgets. We are proposing to waive permit fees for these groups for one year. This will allow the group to evaluate the cost of running the establishment against the limited profits they may receive to determine if they should continue to operate. After the first year, if the not-for-profit decides to continue operation and renew the permit, they will be required to pay the permit fees.

An example is a new youth employment initiative that was recently permitted as a low risk Food Service Establishment. The goal of the venture is to provide an alternative to current activities for at-risk kids, help them gain experience and develop some business skills. The menu includes only shaved ice and flavored syrup; the business uses a cart which is essentially a cooler in a frame with wheels. The facility needs minimal equipment for service, with all storage and equipment cleaning needs done at a permitted commissary kitchen. Fees for this venture would be the \$235 low risk permit fee plus \$170 for two additional carts (the mobile unit fee is \$85), with the potential to expand depending on the success of the venture in keeping youth employed and off the streets.

This fee waiver would not apply to a food service that is either medium or high risk due to the increased public health concern and the need for additional oversight based on the menu and the more extensive level of food handling. Similarly, if a plan review is necessary for the food service, the fee will not be waived. Most non-profit groups operate using temporary food permits that are currently free for non-profit organizations. This proposal is expected to impact no more than 1-2 establishments per year.

Prepared by: Kristee Morgan
Division of Environmental Health
September 14, 2016